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THE LADY's COMPLETE GUIDE;

OR

COOKERY IN ALL ITS BRANCHES.

CONTAINING

The moſt approved Receipts, confirmed by Obſervation and Practice, in every reputable Engliſh Book of Cookery now extant, beſides a great Variety of others which have never before been offered to the Public. Alſo ſeveral tranſlated from the Productions of COOKS of Eminence who have publiſhed in FRANCE, particularly M. COMMO's HISTOIRE DE CUISINE, M. DISANG's MAITRE D'HOTEL, M. DUPONT and M. VALOIS, M. TROAS, and M. DELATOUR, with their reſpective Names to each Receipt; which, with the ORIGINAL ARTICLES, will form the moſt complete Syſtem of Cookery ever yet exhibited, under the following Heads, viz.

ROASTING,	SOUPS,	TARTS,
BOILING,	SAUCES,	PIES,
MADE-DISHES,	GRAVIES,	PASTIES,
FRYING,	HASHES,	CHEESECAKES,
BROILING,	STEWS,	JELLIES,
POTTING,	PUDDINGS,	PICKLING,
FRICASSEES,	CUSTARDS,	PRESERVING,
RAGOUTS,	CAKES,	CONFECTIONARY, &c.

TO WHICH IS ADDED,

In order to render it as complete and perfect as poſſible,

THE COMPLETE BREWER;

CONTAINING

Familiar Inſtructions for brewing all Sorts of Beer and Ale; including the proper Management of the Vault or Cellar.

ALSO

THE FAMILY PHYSICIAN;

Conſiſting of a conſiderable Collection of approved Preſcriptions by MEAD, SYDENHAM, TISSOT, FOTHERGIL, ELLIOT, BUCHAN, and others, including a certain Remedy for that formidable Diſorder, the DROPSY, recommended by Perſons reſpectable in the higheſt Degree.

BY MRS. MARY COLE,

COOK TO THE RIGHT HON. THE EARL OF DROGHEDA.

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MDCCLXXXVIII.


BRITISH MUSEUM
II
55
MAY

PREFACE.

THAT there have been many publications on the ſubject of Cookery, I am willing to admit; but, however extraordinary it may appear, the number of treatiſes on that uſeful art, have rendered another abſolutely neceſſary.

I have attentively peruſed every publication on the culinary art; in moſt of which I have obſerved ſomething to approve, and ſomething to condemn. Thoſe receipts which have met my approbation, I have ſelected to enrich this work, eſpecially when they have been ſtamped with the united commendations of my profeſſional friends; thoſe of the other deſcription I have, of courſe, rejected. I have not, like the editor of a book now in conſiderable eſtimation, compoſed a large volume from only two publications; the authors which I have conſulted on this ſubject are numerous; I have availed myſelf of their knowledge and experience, and I have added the reſult of my own practice.

It is neither my wiſh, nor my intention, to depreciate the productions of others; I mean only to apologize for introducing a new work, on a ſubject apparently ſo much exhauſted; and I hope I ſhall not be accuſed of vanity when I declare, that I think THE LADY's COMPLETE GUIDE will anſwer the purpoſe of all the books which have hitherto appeared on this intereſting buſineſs. It is indeed a library of cookery; and contains the eſſence of all the eſtabliſhed modern authors, beſides a great number of Original Receipts.

I flatter myſelf that I ſhall be thought entitled to the approbation of my readers, for my careful ſelection of thoſe articles which I have gathered from others. I have endeavoured to be more ſyſtematic than my predeceſſors in this walk, and conſequently leſs confuſed; and, like the ſages of the law, I have quoted my author, where the receipt is not original; ſo that the cook, like the barriſter, may know upon what authority he acts; and he will ſometimes find the names of three or four celebrated cooks to eſtabliſh a ſingle receipt.

The

PREFACE.

The following remark, it is hoped, will not be thought invidious by former writers on this subject, as it is essential to point out the nature of my plan:—When I have found the same receipt in three or four different publications, I have *sometimes* quoted all their names, with references to the pages where it is to be found. For example:—to the receipt for making partridge soup, on page 255, I have referred to *Mrs. Glasse's Art of Cookery*, page 133; *Mrs. Mason's Ladies Assistant*, page 198; *Mrs. Raffald's Experienced English House-keeper*, page 14; and *Mr. Farley's London Art of Cookery*, page 155. I have only *sometimes* quoted so many authorities, for the following obvious reasons:—a frequent repetition of so many names and references, would add to the bulk of my performance, and draw on me the censure of those whom I should be sorry to offend.

Besides my Original Receipts, the result of many years experience and assiduity in my profession, the best of my judgment has been exercised in selecting whatever is valuable from the works of others, which, after proving their excellence, I regularly entered in my common-place book. The following pages are enriched with every article that merits preservation in the productions of *Clermont, Glasse, Mason, Dalrymple, Dupont, Commo, Desang, Verno, Troas, Delatour, Valois, Verral, Raffald, Farley*, &c. but all extravagant, and almost impracticable receipts, I have purposely rejected. The most frugal and least complicated dishes, are generally the most excellent; these have not escaped my particular attention, as they are perfectly consistent with my plan of taste, united with œconomy and simplicity. I have only to add, that these receipts are delivered in familiar language, adapted to the comprehension of every class of readers.

That nothing might be omitted to render this performance generally useful, I have added, by way of Supplement, Instructions for Brewing in all its Branches. Acting in the capacity of house-keeper, as well as cook, I have taken infinite pains to arrive at excellence in that department, and flatter myself that my instructions will entitle me to the approbation of my reader.

Being determined to arrive as near perfection as possible in the line of my profession, I purchased, with avidity, every new publication on the subject of Cookery, which appeared in either the

French

French or Engliſh languages. I ſoon perceived that every ſubſequent writer had borrowed very largely from thoſe who had preceded. *Mrs. Glaſſe*'s book contains the beſt receipts which ſhe could diſcover in the four eſteemed works of this kind then extant. *Mrs. Maſon*, *Mrs. Raffald*, and *Mr. Farley**, have purſued ſimilar ſteps; but have not, like myſelf, candidly acknowledged their obligations.

I have always found peculiar pleaſure in acquiring uſeful information; without it, we can do little good in ſociety. Medicine, and the application of it to the moſt general complaints, have occupied a part of my leiſure hours. The productions of *Mead*, *Sydenham*, *Tiſſot*, *Fothergil*, *Elliot*, *Buchan*, and ſeveral others, have given me a tolerable idea of domeſtic medicine, and enabled me ſometimes to relieve thoſe whoſe circumſtances would not permit them to call in the aid of a phyſician. I have diſtinguiſhed this department of my work under the title of

THE FAMILY PHYSICIAN.

Theſe medical inſtructions are taken principally from Dr. Buchan's Domeſtic Medicine; or rather, to mention the ſource from whence his book was principally derived, from Doctor Tiſſot's *Avis au Peuple, ſur la ſanté*. I have read and compared them. This Doctor Buchan acknowledges with the liberality of a gentleman. "Tiſſot," ſays he, "in his *Avis au Peuple*, comes the neareſt to my views of any author I have ſeen." Dr. Buchan has alſo greatly enriched his book with Ramazin, Lemery on Foods, and Dr. Arbuthnot's works. Theſe auxiliaries, ſupported by his great medical abilitites, have produced that valuable performance ſo well known under the title of Domeſtic Medicine, a treaſure which no family ſhould be without. Though this ſelection deſerves the higheſt degree of credit, being the preſcriptions of the moſt eminent phyſicians this country boaſts, that for the cure of the Dropſy may be ſaid to ſtand alone! its wonderful efficacy,

* If all the writers upon Cookery had acknowledged from whence they took their receipts, as I do, they would have acted with more candour by the public. Their vanity, to paſs for Authors, inſtead of Compilers, has not added to their reputation.

in curing that alarming diſeaſe, may be fairly reported as reduced to a certainty! it is ſolely vegetable, eaſily prepared and attended with little or no expence—many reſpectable perſons, from principles of duty and humanity, ſtep forward in recommending it.

I have added a Marketing Table, another for buying and ſelling, and a Specimen of a Houſe-keeping Book, all of which will, I flatter myſelf, be found extremely uſeful.

The ſpecimen of a houſe-keeping book is intended for thoſe who do not chuſe to be at the expence of eighteen-pence annually; for that ſum, they may be furniſhed with books upon the ſame plan, at any of the bookſellers or ſtationers.

I cannot conclude without requeſting a candid examination of my performance, when I hope its utility will be univerſally acknowledged. My beſt thanks are due to thoſe friends who have, ſince I began this work, furniſhed me with ſeveral original receipts, which are ineſtimable in their kind, and will greatly enhance the value of this volume.

MARY COLE.

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Sam'l Thompson

THE

LADY's COMPLETE GUIDE;

OR,

COOKERY IN ALL ITS BRANCHES.

CHAP. I.

OF ROASTING.

General Inſtructions for Roaſting.

WHEN you roaſt any kind of meat, it is a very good way to put a little ſalt and water in your dripping-pan; baſte your meat a little with it; let it dry, then duſt it well with flour; baſte it with freſh butter, it will make your meat a better colour. Obſerve always to have a briſk, clear fire; it will prevent your meat from dazing, and the froth from falling; keep it a good diſtance from the fire; if the meat is ſcorched, the outſide is hard, and prevents the heat from penetrating into the meat, and will appear enough before it be little more than half done. Time, diſtance, baſting often, and a clear fire, is the beſt method I can preſcribe for roaſting meat to perfection; when the ſteam draws near the fire, it is a ſign of its being enough; but you will be the beſt judge of that from the time you put it down. Be careful, when you roaſt any kind of wild-fowl, to keep a

clear briſk fire; roaſt them a light brown, but not too much. It is a great fault to roaſt them till the gravy runs out of them, it takes off the fine flavour. Tame fowls require more roaſting; they are a long time before they are hot through, and muſt be often baſted to keep up a ſtrong froth; it makes them riſe better, and a finer colour. Pigs and geeſe ſhould be roaſted before a good fire, and turned quick. Hares and rabbits require time and care, to ſee the ends are roaſted enough; when they are half roaſted, cut the neck-ſkin, and let out the blood, or when they are cut up, they often appear bloody at the neck. *Raffald*, p. 53. *Farley*, 33.

I muſt deſire the cook to order her fire according to what ſhe is to dreſs; if any thing very little or thin, then a pretty little briſk fire, that it may be done quick and nice; if a very large joint, then be ſure a good fire be laid to cake. Let it be clear at the bottom; and when your meat is half done, move the dripping-pan and ſpit a little from the fire, and ſtir up a good briſk fire; for, according to the goodneſs of your fire, your meat will be done ſooner or later. *Glaſſe*, p. 1.

As ſoon as the meat is put to the fire, pour over it ſome warm water, which throw away; this is very neceſſary to thoſe who are nice in the dreſſing their meat, it being a good deal handled in the ſpitting; ſhake ſome flour over it, baſte it with butter, and do not put it too near the fire; this, with frequently batting it, a briſk fire, and allowing time enough, are the only means of roaſting in perfection; when the ſteam draws to the fire, the meat is done; flour and baſte it juſt before it is ſent to the table, that it may have a nice froth; always allow a longer time for the meat to roaſt in froſty weather; take particular care to have the ſpit clean, as nothing is more diſagreeable than a ſpit-mark; and remember, when the meat is half done, to remove the dripping-pan and ſpit a little from the fire, and ſtir it; if it is a good fire before the meat is laid down, once ſtirring it will in general roaſt a joint of meat. Never ſalt the meat before it is put to the fire, it draws out the gravy too much; if it is to be kept ſome time before it is dreſſed, as indeed mutton and beef are not good freſh killed, be ſure to dry it well with a cloth, and hang it where it will have a thorough air; look at it every day, and wipe off all the damp; it will keep a long time. Some pepper it a little. *Maſon*, 120. *Glaſſe*, 2.

To

To roaſt Beef.

Be ſure to paper the top, and baſte it well all the time it is roaſting, and throw a handful of ſalt on it. When you ſee the ſmoke draw to the fire, it is near enough; then take off the paper, baſte it well, and dredge it with a little flour to make a fine froth. Never ſalt your roaſt meat before you lay it to the fire, for that draws out all the gravy. Take up your meat, and garniſh your diſh with nothing but horſe-radiſh.

To roaſt a piece of beef of about ten pounds, will take an hour and a half, at a good fire. Twenty pounds weight will take three hours, if it be a thick piece; but if it be a thin piece of twenty pounds weight, two hours and a half will do it; and ſo on, according to the weight of your meat, more or leſs. Obſerve, in froſty weather your beef will take half an hour longer. *Glaſſe*, 22.

To roaſt a Beef-Tongue.

Boil a tongue until it will peel, in broth or water, with ſalt and pepper, onions, carrots, parſnips, a noſegay*, two cloves of garlic, laurel, and thyme; then lard it as a fricandeau†, and finiſh it in roaſting; ſerve under it a reliſhing ſauce, or plain. *Dalrymple*, 53.

Cold Roaſt Beef, family faſhion.

Slice three or four onions, and fry them in butter; when done, add a little broth, three ſhallots chopped; pepper and ſalt; then put ſlices of cold beef to it; boil for a moment; when ready, add a liaſon‡ made of three yolks of eggs and a little vinegar. Cold beef is alſo very good with cold ſauce, made of chopped parſley, ſhallots, vinegar, oil, muſtard, minced anchovy, &c. *Dalrymple*, 67.

To roaſt Mutton and Lamb.

As to roaſting of mutton, the loin, the chine of mutton, (which is the two loins) and the ſaddle, (which is the two necks,

* A faggot of parſley, onions, ſhallots, &c.
† A piece of meat larded, brazed, and glazed.
‡ Conglutinating different liquors without boiling.

and part of the ſhoulders cut together) muſt have the ſkin raiſed and ſkewered on; and, when near done, take off the ſkin, baſte and flour it, to froth it up. All other parts of mutton and lamb muſt be roaſted with a quick clear fire, without the ſkin being raiſed, or paper put on. You ſhould always obſerve to baſte your meat as ſoon as you lay it down to roaſt, ſprinkle ſome ſalt on, and, when near done, dredge it with a little flour to froth it up. Garniſh mutton with horſe-radiſh; lamb with creſſes, or ſmall ſallading.

A leg of mutton of ſix pounds will take an hour and a quarter; of twelve pounds, two hours; a ſmall ſaddle, an hour and a half; a large one, near three hours. Paper a ſaddle. If garlic is not diſliked, ſtuff the knuckle part of the leg with two or three cloves of it; a breaſt will take half an hour at a briſk fire; a large neck, an hour; a ſmall one, a little more than half an hour; a ſhoulder near as much time as a leg. For ſauce—potatoes, pickles, ſallad, celery raw or ſtewed, broccoli, French beans, cauliflower; or, to a ſhoulder of mutton, onion ſauce. *Maſon*, 161.

To roaſt a Haunch of Mutton, Veniſon faſhion.

To dreſs a haunch of mutton veniſon faſhion, take a hind fat quarter of mutton, and cut the leg like a haunch. Lay it in a pan, with the back ſide of it down, and pour a bottle of red wine over it, in which let it lay twenty-four hours. Spit it, and roaſt it at a good quick fire, and keep baſting it all the time with the ſame liquor and butter. It will require an hour and an half roaſting; and, when it is done, ſend it up with a little good gravy in one boat, and ſweet ſauce in another. A good fat neck of mutton done in this manner is eſteemed delicate eating. *Farley*, 34.

Another way.

Cut a hind quarter of fat mutton like a haunch of veniſon; let it ſteep in the ſheep's blood for five or ſix hours; then let it hang, in cold dry weather, for three weeks, or as long as it will keep ſweet; rub it well with a cloth, then rub it over with freſh butter; ſtrew ſome ſalt over it, and a little flour; butter a ſheet of paper, and lay over it, and another over that, or ſome paſte, and tie it round. If it is large, it will take two hours and an half roaſting. Before it is taken up, take off the paper,

paper, or paſte; baſte it well with butter, and flour it. Let the jack go round very quick, that it may have a good froth. Sauce—gravy and currant jelly. *Maſon*, 161.

Another way.

Lard it, and make a marinade* with half a pint of vinegar, a pint of red wine, pepper, and ſalt, thyme, laurel, cloves, nutmeg, pounded coriandar, with a few ſlices of peeled lemon, and a few ſlices of onions; warm all together; ſoak the mutton twelve hours, then roaſt it, and ſerve with a poivrade† ſauce in a ſauce-boat. *Dalrymple*, 136.

Another way.

Get the largeſt and fatteſt leg of mutton you can, cut out like a haunch of veniſon; as ſoon as it is killed, whilſt it is warm, it will eat the tenderer, take out the bloody vein, ſtick it in ſeveral places in the under ſide with a ſharp-pointed knife; pour over it a bottle of red wine; turn it in the wine four or five times a day for five days, then dry it exceeding well with a clean cloth; hang it up in the air, with the thick end uppermoſt, for five days; dry it night and morning, to keep it from being damp or growing muſty. When you roaſt it, cover it with paper, and paſte it as you do veniſon; ſerve it up with veniſon ſauce. It will take four hours roaſting. *Raffald*, 107.

Mrs. Glaſſe gives a receipt for roaſting mutton veniſon faſhion, very ſimilar to the preceding article. Page 10.

To roaſt Veal.

As to veal, you muſt be careful to roaſt it of a fine brown; if a large joint, a very good fire; if a ſmall joint, a pretty little briſk fire; if a fillet or loin, be ſure to paper the fat, that you loſe as little of that as poſſible. Lay it ſome diſtance from the fire, till it is ſoaked; then lay it near the fire. When you lay it down, baſte it well with good butter; and when it is near enough, baſte it again, and dredge it with a little flour. The breaſt you muſt roaſt with the caul on till it is enough; and ſkewer the ſweet-bread on the back ſide of the

* A kind of pickle to ſoak in. † A ſharp ſauce,

breaſt. When it is nigh enough, take off the caul, baſte it, and dredge it with a little flour. *Glaſſe*, 2.

Veal takes much the ſame time roaſting as pork; but be ſure to paper the fat of a loin or fillet, and baſte your veal with good butter. *Glaſſe*, 13.

Veal will take a quarter of an hour to a pound in roaſting; paper the fat of the loin and fillet; ſtuff the fillet and ſhoulder with the following ingredients—a quarter of a pound of ſuet chopped fine, parſley and ſweet herbs chopped, grated bread, and lemon peel; pepper, ſalt, nutmeg, and yolk of egg; butter may ſupply the want of ſuet; roaſt the breaſt with the caul on, till it is almoſt enough, then take it off; flour it, and baſte it. Veal requires to be more done than beef. For ſauce—ſallad, pickles, potatoes, broccoli, cucumbers raw or ſtewed, French beans, peaſe, cauliflower, celery raw or ſtewed. *Maſon*, 137.

To roaſt Pork.

Pork muſt be well done, or it is apt to ſurfeit. When you roaſt a loin, take a ſharp pen-knife, and cut the ſkin acroſs, to make the crackling eat the better. The chine muſt be cut, and ſo muſt all pork that has the rind on. Roaſt a leg of pork thus:—Take a knife, as above, and ſcore it; ſtuff the knuckle part with ſage and onion, chopped fine, with pepper and ſalt; or cut a hole under the twiſt, and put the ſage, &c. there, and ſkewer it up with a ſkewer. Roaſt it criſp, becauſe moſt people like the rind criſp, which they call crackling. Make ſome good apple-ſauce, and ſend it up in a boat; then have a little drawn gravy to put in the diſh. This they call a mock-gooſe. The ſpring, or hand of pork, if very young, roaſted like a pig, eats very well; or take the ſpring, and cut off the ſhank or knuckle, and ſprinkle ſage and onion over it, and roll it round, and tie it with a ſtring, and roaſt it two hours, otherwiſe it is better boiled. The ſpare-rib ſhould be baſted with a little bit of butter, a very little duſt of flour, and ſome ſage ſhred ſmall; but we never make any ſauce to it but apple-ſauce. The beſt way to dreſs pork grit-kins is to roaſt them, baſte them with a little butter and ſage, and a little pepper and ſalt. Few eat any thing with theſe but muſtard. *Glaſſe*, 3.

Pork

Pork muſt be well done. To every pound, allow a quarter of an hour. For example—a joint of twelve pounds weight, three hours; and ſo on. If it be a thin piece of that weight, two hours will roaſt it. *Glaſſe*, 22.

Do not ſcore pork, but rub it over with a feather and ſome oil. *Maſon*, 175.

To roaſt a Pig.

Stick your pig juſt above the breaſt-bone, run your knife to the heart. When it is dead, put it in cold water for a few minutes, then rub it over with a little roſin beat exceeding fine, or its own blood; put your pig into a pail of ſcalding water half a minute; take it out, lay it on a clean table, pull off the hair as quick as poſſible; if it does not come clean off, put it in again. When you have got it all clean off, waſh it in warm water, then in two or three cold waters, for fear the roſin ſhould taſte. Take off the fore feet at the firſt joint, make a ſlit down the belly, and take out all the entrails; put the liver, heart, and lights, to the pettitoes, waſh it well out of cold water, dry it exceedingly well with a cloth, hang it up, and when you roaſt it, put in a little ſhred ſage, a teaſpoonful of black pepper, two of ſalt, and a cruſt of brown bread; ſpit your pig, and ſew it up; lay it down to a briſk clear fire, with a pig-plate hung in the middle of the fire. When your pig is warm, put a lump of butter in a cloth, and rub your pig often with it while it is roaſting. A large one will take an hour and an half. When your pig is a fine brown, and the ſteam draws near the fire, take a clean cloth, rub your pig quite dry, then rub it well with a little cold butter, it will help to criſp it; then take a ſharp knife, cut off the head, and take off the collar; then take off the ears and jaw-bone, ſplit the jaw in two. When you have cut the pig down the back, which muſt be done before you draw the ſpit out, then lay your pig back to back on your diſh, and the jaw on each ſide, the ears on each ſhoulder, and the collar at the ſhoulder, and pour in your ſauce, and ſerve it up. Garniſh with a cruſt of brown bread grated. *Raffald*, 55. *Farley*, 34.

Another way to roaſt a Pig.

The pig being prepared, as above, ſpit it, and lay it to the fire, which muſt be a very good one at each end, or hang a flat iron in the middle of the grate. Before you lay it down to the fire, ſhred a little ſage very ſmall, take a piece of butter as big as a walnut, and a little ſalt and pepper; put this into the pig, and ſew it up ſtrongly; then flour it all over, and continue to do ſo till the eyes drop out, or the crackling will be hard. Take care to ſave all the gravy that comes from it, and for this purpoſe put a large baſon or pan in the dripping-pan, as ſoon as the gravy begins to run. When the pig is enough, ſtir up the fire briſkly, take a coarſe cloth, with about a quarter of a pound of butter in it, and rub the pig all over till the crackling is quite criſp, when it muſt be taken up. Lay it in the diſh, and cut off the head with a ſharp knife; and, before you draw out the ſpit, cut the pig in two. Cut off the ears, and lay one at each end; divide the under jaw, and diſpoſe of them in the ſame manner. Put the gravy you ſaved into ſome melted butter, and boil them. Pour it into the diſh, with the brains bruiſed fine, and the ſage, mixed all together, and ſerve it up. *Farley*, 35. *Glaſſe*, 3.

Another way to roaſt a Pig.

Chop ſome ſage and onion very fine, a few crumbs of bread, a little butter, pepper, and ſalt, roiled up together; put it into the belly, and ſew it up before you lay down the pig; rub it all over with ſweet oil. When it is done, take a dry cloth and wipe it; then take it into a diſh, cut it up, and ſend it to table with the ſame ſauce as above.

Another way to roaſt a Pig.

Stick the pig in the throat, as deep as the heart, that it may bleed well, and die the ſooner, as it makes it eaſier to ſcald. When the water is pretty warm, put the pig in it, holding it by the hind legs. When you find the briſtles coming off the tail by rubbing, take it out, and rub it with a little roſin, then hard with the hand. When it is well ſcalded, waſh it clean, and cut it open while warm; take all

out

out except the kidnies, truſs it with three ſkewers, one in the hind leg, one in the fore, and one in the middle. Put into it a faggot of parſley, ſhallots, thyme, laurel, with pepper and ſalt; and wipe it very dry before ſpitting. Cut the ſkin a little near the neck, and alſo near the rump, to hinder it from breaking in roaſting. When it begins to be warm, rub it all over pretty often with oil, which will make the ſkin very criſp. Take out the faggot when you ſerve it up. *Clermont*, 147. *Dalrymple*, 138.

To roaſt the hind quarter of a Pig lamb-faſhion.

At the time of the year when houſe-lamb is very dear, take the hind quarter of a large roaſting pig; take off the ſkin and roaſt it, and it will eat like lamb, with mint ſauce, or with a ſallad or Seville orange. Half an hour will roaſt it. *Glaſſe*, 4. *Farley*, 36.

To make Sauce for a Pig.

Chop the brains a little, then put in a tea-cup full of white gravy with the gravy that runs out of the pig, a little bit of anchovy; mix near half a pound of butter with as much flour as will thicken the gravy, a ſlice of lemon, a ſpoonful of white wine, a little caper liquor and ſalt; ſhake it over the fire, and pour it into your diſh. Some like currants: boil a few, and ſend them in a tea-ſaucer, with a glaſs of currant jelly in the middle of it. *Raffald*, 56.

Different ſorts of Sauce for a Pig.

Now you are to obſerve there are ſeveral ways of making ſauce for a pig. Some do not love any ſage in the pig, only a cruſt of bread; but then you ſhould have a little dried ſage rubbed and mixed with the gravy and butter. Some love bread ſauce in a baſon, made thus:—take a pint of water, put in a good piece of crumb of bread, a blade of mace, and a little whole pepper; boil it for about five or ſix minutes, and then pour the water off; take out the ſpice, and beat up the bread with a good piece of butter, and a little milk, or cream. Some love a few currants boiled in it, a glaſs of wine, and a little ſugar; but that you muſt do juſt as you like it. Others take half a pint of good beef gravy, and the gravy which comes

comes out of the pig, with a piece of butter rolled in flour, two ſpoonfuls of catchup, and boil them all together; then take the brains of the pig and bruiſe them fine; put all theſe together, with the ſage in the pig, and pour into your diſh. It is a very good ſauce. When you have not gravy enough comes out of your pig, with the butter, for ſauce, take about half a pint of veal gravy and add to it; or ſtew the pettitoes, and take as much of that liquor as will do for ſauce, mixed with the other.—N. B. Some like the ſauce ſent in a boat or baſon. *Glaſſe*, 4.

To roaſt Veniſon.

In order to roaſt a haunch of veniſon properly, as ſoon as you have ſpitted it, you muſt lay over it a large ſheet of paper, and then a thin common paſte, with another paper over that. Tie it faſt, in order to keep the paſte from dropping off; and if the haunch be a large one, it will take four hours roaſting. As ſoon as it is done enough, take off both paper and paſte, dredge it well with flour, and baſte it with butter. As ſoon as it becomes of a light brown, diſh it up with brown gravy or currant jelly ſauce, and ſend up ſome in a boat. *Raffald*, 69. *Farley*, 34. *Maſon*, 298.

Another way to roaſt Veniſon.

Take a haunch of veniſon and ſpit it; rub ſome butter all over your haunch; take four ſheets of paper well buttered, put two on the haunch; then make a paſte with ſome flour, a little butter and water; roll it out half as big as your haunch, and put it over the fat part; then put the other two ſheets of paper on, and tie them with the ſame packthread; lay it to a briſk fire, and baſte it well all the time of roaſting; if a large haunch of twenty-four pounds, it will take three hours and a half, except it is a very large fire, then three hours will do it. Smaller in proportion.

Sweet Sauce for Veniſon or Hare.

Melt ſome currant jelly in a little water and red wine, or ſend in currant jelly only; or ſimmer red wine and ſugar for about twenty minutes. *Maſon*, 322.

Sweet

Sweet Sauce of red wine for Veniſon or roaſted Tongue.

Take a gill of water, with a little bit of cinnamon, the crumb of a French roll; add to it half a pint of red port or claret; ſweeten it; let it boil till it is pretty thick, then run it through a ſieve. *Maſon*, 322.

Different ſorts of Sauces for Veniſon.

You may take either of theſe ſauces for veniſon. Currant jelly warmed; or a pint of red wine, with a quarter of a pound of ſugar, ſimmered over a clear fire for five or ſix minutes; or a pint of vinegar and a quarter of a pound of ſugar, ſimmered till it is a ſyrup. *Glaſſe*, 10.

To roaſt GEESE.

To roaſt a Green Gooſe.

When your gooſe is ready dreſſed, put in a good lump of butter, ſpit it, lay it down, ſinge it well, duſt it with flour, baſte it well with freſh butter, baſte it three or four times with cold butter, it will make the fleſh riſe better than if you was to baſte it out of the dripping-pan; if it is a large one, it will take three quarters of an hour to roaſt it; when you think it is enough, dredge it with flour, baſte it till it is a fine froth, and your gooſe a nice brown, and diſh it up with a little brown gravy under it. Garniſh it with a cruſt of bread grated round the edge of your diſh. *Farley*, 38. *Raffald*, 58.

Another way to roaſt a Green Gooſe.

A green gooſe will not take more than three quarters of an hour at the fire. Unleſs it is particularly liked, it is not uſual to put any thing into it but a little pepper and ſalt, a little gravy in the diſh, and ſome in a boat. There muſt be green ſauce in another boat, made as follows:—About half a pint of veal broth, the juice of an orange or lemon boiled up for ſix or ſeven minutes, then put in ſome juice of ſorrel, enough to make it green, and juſt boil it up; ſtir it all the time

time for fear it ſhould curdle, which it is apt to do, and it ought to be very ſmooth. *Maſon*, 269.

Sauce for a Green Gooſe.

Take ſome melted butter, put in a ſpoonful of the juice of ſorrel, a little ſugar, a few coddled gooſeberries, pour it into your ſauceboats, and ſend it hot to the table. *Raffald*, 58.

To roaſt a Gooſe.

Take a few ſage leaves and two onions, and chop them as fine as poſſible. Mix them with a large piece of butter, two ſpoonfuls of ſalt, and one of pepper. Put this into the gooſe, ſpit it, and lay it down to the fire; ſinge it, and duſt it with flour, and when it is thoroughly hot, baſte it with freſh butter. A large gooſe will require an hour and a half before a good fire, and when it is done, dredge and baſte it, pull out the ſpit, and pour in a little boiling water. *Farley*, 38.

Another way.

Truſs a gooſe as for roaſting; ſtuff it with its liver chopped, a good piece of butter, pepper, ſalt, a few ſhallots, baſil leaves, and a good ſpoonful of muſtard; roaſt it without being wrapped in paper, and when near done, baſte it with melted butter, mixed with muſtard and two raw yolks of eggs, and ſtrew bread-crumbs over it while baſting, ſufficient to form a fine brown cruſt. Serve with a conſommeè* ſauce mixed with two ſpoonfuls of cullis, a little muſtard, pepper, and ſalt, warm without boiling, and ſqueeze in a Seville orange, or lemon, in proportion. *Clermont*, 262.

Another way to roaſt a Gooſe.

It muſt be ſeaſoned with ſage and onion, cut very ſmall, and mixed with pepper and ſalt; an hour will roaſt it. Boil the ſage and onion in a little water before they are cut; it prevents their eating ſo ſtrong, and takes off the rawneſs.—For ſauce, gravy and apple-ſauce. *Maſon*, 268.

* Strong clear broth; jelly broth.

When

When you roaſt a gooſe, turkey, or fowls of any ſort, take care to ſinge them with a piece of white paper, and baſte them with a piece of butter; dredge them with a little flour, and ſprinkle a little ſalt on; and when the ſmoke begins to draw to the fire, and they look plump, baſte them again, and dredge them with a little flour, and take them up. *Glaſſe*, 5.

Sauce for a Gooſe.

Pare, core, and ſlice your apples, put them in a ſaucepan with as much water as will keep them from burning, ſet them over a very ſlow fire, keep them cloſe covered till they are all of a pulp, then put in a lump of butter, and ſugar to your taſte; beat them well, and ſend them to the table in a china baſon. *Raffald*, 59.

Sauce for a Gooſe or Duck.

As to geeſe and ducks, you ſhould have ſage and onions ſhred fine, with pepper and ſalt put into the belly.

Put only pepper and ſalt into wild-ducks, eaſterlings, wigeon, teal, and all other ſort of wild-fowl, with gravy in the diſh, or ſome like ſage and onion in one. *Glaſſe*, 7.

To roaſt a Turkey.

A middle ſized one will be roaſted in an hour. Make a ſtuffing with four ounces of butter or chopped ſuet, grated bread, a little lemon-peel, parſley, and ſweet herbs, chopped, pepper, ſalt, and nutmeg, a little cream and yolks of eggs; fill the craw with this, or with force-meat; paper the breaſt till near done, then flour and baſte it. For ſauce—gravy alone, or brown celery ſauce, or muſhroom ſauce. For a turkey-poult, gravy and bread ſauce. *Maſon*, 258.

A middling turkey will take an hour; a very large one, an hour and a quarter; a ſmall one three quarters of an hour. Your fire muſt be very good. *Glaſſe*, 13.

Another way to roaſt a Turkey.

The beſt way to roaſt a turkey, is to looſen the ſkin on the breaſt of the turkey, and fill it with force-meat made thus:

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take a quarter of a pound of beef ſuet, as many crumbs of bread, a little lemon peel, an anchovy, ſome nutmeg, pepper, parſley, and a little thyme. Chop and beat them all well together, mix them with the yolk of an egg, and ſtuff up the breaſt; when you have no ſuet, butter will do; or you may make your force-meat thus—ſpread bread and butter thin, and grate ſome nutmeg over it; when you have enough, roll it up, and ſtuff the breaſt of the turkey; then roaſt it of a fine brown, but be ſure to pin ſome white paper on the breaſt till it is near enough. You muſt have good gravy in the diſh, and bread-ſauce made thus:—take a good piece of crumb, put it into a pint of water, with a blade or two of mace, two or three cloves, and ſome whole pepper. Boil it up five or ſix times; then with a ſpoon take out the ſpice you had before put in; and then you muſt pour off the water (you may boil an onion in it if you pleaſe); then beat up the bread with a good piece of butter and a little ſalt.

Or onion ſauce made thus:—take ſome onions, peel them, and cut them in thin ſlices, and boil them half an hour in milk and water; then drain the water from them, and beat them up with a good piece of butter; ſhake a little flour in, and ſtir it all together with a little cream, if you have it (or milk will do); put the ſauce into the boats, and garniſh with lemon.

Another way to roaſt a Turkey.

Hen turkeys are moſtly preferable to cocks, for whiteneſs and tenderneſs; the ſmall fleſhy ones are the moſt eſteemed, and they ought to be kept as long as the weather will admit. Make a forced-meat with the liver chopped, parſley, ſhallots, ſcraped lard, yolks of eggs, pepper, and ſalt. When properly truſſed, give the turkey a few turns over the fire in a large ſtew-pan with butter; ſtuff the force-meat under the breaſt where the craw was taken out, and roaſt it, with lemon ſlices upon the breaſt to keep it white; ſlices of lard, and double paper. Serve with what ragoo you think proper, as muſhrooms, morels, ſmall onions, or large Spaniſh ones, girkins, ſmall melons, cucumbers, truffles, green peas, ſmall garden beans, endive, cardoons, roots of any ſort, celery, craw-fiſh, or any thing according to the ſeaſon. *Clermont*, 226.

Another

Another way to roaſt a Turkey.

Having dreſſed your turkey, truſs its head down to the legs, and make your force-meat, which muſt be thus prepared:—Break a penny-loaf into crumbs, ſhred a quarter of a pound of beef ſuet very fine, a little ſauſage meat, or veal minced and pounded, and ſeaſon to your taſte with pepper, ſalt, and nutmeg. Mix up all together lightly with three eggs, and ſtuff it into the craw. Spit it, and lay it down to a good fire, which muſt be clear and briſk. Singe, duſt it with flour, and baſte it ſeveral times with cold butter, which will froth it much better than the hot contents of the dripping-pan, and make the turkey more plump. When it is properly done, renew the frothing in the ſame manner as before, and diſh it up. A middle ſize turkey may be down at the fire an hour and a quarter. Pour into your diſh your ſauce. Serve it up. Garniſh with lemon and pickles. *Farley*, 40.

Sauce for a Turkey.

Cut the cruſts off a penny loaf, cut the reſt in thin ſlices, put it in cold water, with a few pepper corns, a little ſalt and onion; boil it till the bread is quite ſoft, then beat it well; put in a quarter of a pound of butter, two ſpoonfuls of thick cream, and put it into a baſon. *Raffald*, 63.

Another Sauce for a Turkey.

Take half a pint of oyſters, ſtrain the liquor, and put the oyſters with the liquor into a ſaucepan with a blade or two of mace; let them juſt lump, then pour in a glaſs of white wine; let it boil once, and thicken it with a piece of butter rolled in flour. Serve this up in a baſon by itſelf, with good gravy in the diſh, for every body does not love oyſter-ſauce. If you chafe it in the diſh, add half a pint of gravy to it, and boil it up together. This ſauce is good either with boiled or roaſted turkies, or fowls; but you may leave the gravy out, adding as much butter as will do for ſauce, and garniſhing with lemon.

To roaſt Fowls.

When the fowls are laid to the fire, ſinge them with ſome white paper, baſte them with butter, and then dredge over them ſome flour; when the ſmoke begins to draw to the fire, baſte and dredge them over again; let the fire be briſk, and ſend them to table with a good froth. A large fowl will take three quarters of an hour; a ſmall one twenty minutes. For ſauce—gravy, egg ſauce, muſhrooms, and white or brown celery ſauce. *Maſon*, 262.

Another way to roaſt Fowls.

Take your fowls when they are ready dreſſed, put them down to a good fire, ſinge, duſt, and baſte them well with butter. A large fowl will be near an hour in roaſting. Make a gravy of the necks and gizzards, ſtrain it, put in a ſpoonful of browning. When you diſh them up, pour the gravy into the diſh; ſerve them up with egg-ſauce in a boat. *Raffald*, 64.

A large fowl will take three quarters of an hour roaſting; a middling one, half an hour; very ſmall chickens, twenty minutes. Your fire muſt be very quick and clear when you lay them down. *Glaſſe*, 14.

Another way to roaſt Fowls.

Make ſome force-meat with the fleſh of a fowl cut ſmall, and a pound of veal; beat them in a mortar with half a pound of beef ſuet, as much crumb of bread, ſome muſhrooms, truffles, and morels, cut ſmall; ſome lemon peel grated fine, ſome beaten mace, a few ſweet herbs, and ſome parſley, mixed together with the yolks of two eggs; bone the fowls, fill them with the force-meat, and roaſt them. For ſauce—ſtrong gravy, with truffles, morels, and muſhrooms. *Maſon*, 263.

To roaſt Chickens.

Pluck your chickens very carefully, draw them, and cut off their claws only, and truſs them. Put them down to a good fire, ſinge, duſt, and baſte them with butter. A quar-

ter

ter of an hour will roaſt them; and, when they are enough, froth them, and lay them on your diſh. Serve them up hot, with parſley and butter poured over them. *Farley*, 38. *Raffald*, 65.

A large chicken will take half an hour; a ſmall one, twenty minutes. For ſauce—gravy, parſley and butter, or muſhroom ſauce. *Maſon*, 263.

Another way to roaſt Chickens.

Make a little forced meat with the livers, ſcraped lard, chopped parſley, ſhallots, pepper and ſalt; ſtuff a couple of chickens with this, truſſed for roaſting; lay a couple of ſlices of lemon on the breaſts, and wrap them up with thin ſlices of lard and paper; roaſt them, and ſerve upon what ſort of ſtewed greens you pleaſe, as ſpinach, cucumbers, &c. *Clermont*, 207.

Another way to roaſt Chickens.

Cut about a quarter of a pound of pickled pork in thin ſlices; ſoak it until about three parts done; then put to it chopped truffles, fat livers, parſley, ſhallots, pepper, and ſalt, and a little white wine; ſimmer all together till done enough; then add three yolks of eggs to thicken it, and let it cool: take up the ſkin of two chickens, and ſtuff ſome of this ragout under the reſt in the inſide of the body; truſs them for roaſting; give them a fry in the ſtew-pan with butter and the juice of half a lemon; then wrap them in ſlices of lard and paper, to roaſt. Make a ſauce as follows:—garniſh a ſmall ſtew-pan with ſlices of ham, bacon, and veal, bits of carrots and parſnips, a parſley root, two or three onions ſliced, a little thyme, one laurel leaf, three cloves, a little oil or butter; ſoak about a quarter of an hour; then add a little broth and white wine; braze* it about an hour longer on a very ſlow fire; when you are ready to ſerve, add three ſcalded chopped ſhallots, with a little butter rolled in flour. The chickens being roaſted, ſerve the ſauce upon them. *Dalrymple*, 198.

* To braze, is to ſtew.

To make Egg Sauce.

Boil two eggs hard, half chop the whites, then put in the yolks, chop them both together, but not very fine; put them into a quarter of a pound of good melted butter, and put it in a boat. *Raffald*, 64.

To roaſt Ducks.

Kill and draw your ducks; then ſhred an onion and a few ſage leaves; ſeaſon theſe with ſalt and pepper, and put them into your ducks. Singe, duſt, and baſte them with butter, and a good fire will roaſt them in twenty minutes; for the quicker they are done, the better they will be. Before you take them up, duſt them with flour, and baſte them with butter, to give them a good frothing and a pleaſing brown. Your gravy muſt be made of the gizzard and pinions, an onion, a tea-ſpoonful of lemon pickle, a few pepper corns, a large blade of mace, a ſpoonful of catchup, and the ſame of browning. Strain it, pour it into your diſh, and ſend it up with onion ſauce in a baſon. *Farley*, 40.

Another way to roaſt Ducks.

Seaſon them with ſage and onion ſhred, pepper, and ſalt; half an hour will roaſt them—gravy-ſauce, or onion-ſauce. Always ſtew the ſage and onion in a little water, as it prevents its eating ſtrong, and takes off the rawneſs. *Maſon*, 273.

A wild duck will take full twenty minutes. *Maſon*, 273. *Raffald*, 66.

If you love them well done, a wild duck will take twenty-five minutes. *Glaſſe*, 14.

A widgeon or eaſterling will take near twenty minutes. *Maſon*, 273.

A teal will be done in fifteen minutes. *Maſon*, 273.

Teal will take eleven or twelve minutes roaſting. *Glaſſe*, 14.

To roaſt Wild Ducks or Teal.

When your ducks are ready dreſſed, put in them a ſmall onion, pepper, ſalt, and a ſpoonful of red wine; if the fire be good, they will roaſt in twenty minutes; make gravy of the

necks and gizzards, a ſpoonful of red wine, half an anchovy, a blade or two of mace, a ſlice of an end of a lemon, one onion, and a little chyan pepper; boil it till it is waſted to half a pint, ſtrain it through a hair ſieve, put in a ſpoonful of browning, pour it on your ducks, ſerve them up with onion ſauce in a boat. Garniſh your diſh with raſpings of bread. *Raffald*, 67.

The beſt way to dreſs a Wild Duck.

Firſt half roaſt it, then lay it in a diſh, carve it, but leave the joints hanging together; throw a little pepper and ſalt, and ſqueeze the juice of a lemon over it; turn it on the breaſt, and preſs it hard with a plate, and add to its own gravy two or three ſpoonfuls of good gravy; cover it cloſe with another diſh, and ſet it over a ſtove ten minutes; then ſend it to table hot in the diſh it was done in, and garniſh with lemon. You may add a little red wine, and a ſhallot cut ſmall, if you like it; but it is apt to make the duck eat hard, unleſs you firſt heat the wine, and pour it in juſt as it is done. *Glaſſe*, 81.

To roaſt Woodcocks or Snipes.

Having put your birds on a little ſpit, take a round of a threepenny loaf and toaſt it brown; lay it in a diſh under the birds, and when you lay them down to the fire, baſte them with a little butter, and let the trail drop on the toaſt. When they are roaſted enough, put the toaſt in the diſh, and lay the birds on it. Pour about a quarter of a pint of gravy into the diſh, and ſet it over a lamp or chafing-diſh for three or four minutes, when the whole will be in a proper condition to be ſent to the table. Obſerve never to take any thing out of a woodcock or ſnipe.

Another way.

Pluck them, but do not draw them; put them on a ſmall ſpit, duſt, and baſte them well with butter, toaſt a few ſlices of a penny loaf, put them on a clean plate, and ſet it under the birds while they are roaſting. If the fire be good, they will take about ten minutes roaſting. When you draw them, lay them upon the toaſts on the diſh; pour melted butter round them, and ſerve them up. *Raffald*, 66.

Twenty minutes will roaſt woodcocks, and fifteen minutes ſnipes. *Maſon*, 274.

A woodcock will require twenty-five minutes. *Glaſſe*, 6.

A ſnipe will require twenty minutes roaſting. *Glaſſe*, 6.

To roaſt Larks.

Put a ſmall bird-ſpit through them, and tie them on another; roaſt them, and all the time they are roaſting, keep baſting them very gently with butter, and ſprinkle crumbs of bread on them till they are almoſt done; then let them brown before you take them up.

The beſt way of making crumbs of bread, is to rub them through a fine cullender, and put in a little butter into a ſtewpan; melt it, put in your crumbs of bread, and keep them ſtirring till they are of a light brown; put them on a ſieve to drain a few minutes; lay your larks in a diſh, and the crumbs all round, almoſt as high as the larks, with plain butter in a cup, and ſome gravy in another. *Glaſſe*, 6.

Another way to roaſt Larks.

Skewer a dozen of larks, and tie both ends of the ſkewer to the ſpit. Dredge and baſte them, and let them roaſt ten minutes. Break half a penny loaf into crumbs, and put them, with a piece of butter of the ſize of a walnut, into a toſſing-pan, and having ſhaken them over a gentle fire till they are of a light brown, lay them between the birds, and pour a little melted butter over them. *Farley*, 40.

Another way to roaſt Larks.

Let them be put upon a ſmall bird-ſpit; they will take fifteen minutes. Fry ſome crumbs of bread, and ſtrew all over them. For ſauce—plain butter in a boat. *Maſon*, 286.

To roaſt Ruffs and Rees.

Theſe birds are found in Lincolnſhire and the Iſle of Ely; the food proper for them is new milk boiled, and put over white bread, with a little fine ſugar, and be careful to keep them in ſeparate cages. They feed very faſt, and will die of their fat if not killed in time. Truſs them as you do a woodcock,

cock, but draw them, and cover them with vine leaves. *Glaſſe*, 100.

For ſauce—good gravy thickened with butter, and a toaſt under them. *Maſon*, 285.

Another way.

When you kill them, ſlip the skin off the head and neck with the feathers on, then pluck and draw them. When you roaſt them, put them a good diſtance from the fire; if the fire be good, they will take about twelve minutes. When they are roaſted, ſlip the skin on again with the feathers on; ſend them up with gravy under them, made the ſame as for a pheaſant, and bread-ſauce in a boat, with criſp crumbs of bread round the edge of the diſh. *Raffald*, 66. *Farley*, 41.

To roaſt Pheaſants or Partridges.

Pheaſants and partridges may be treated in the ſame manner. Duſt them with flour, and baſte them often with freſh butter, keeping them at a good diſtance from the fire. A good fire will roaſt them in half an hour. Make your gravy of a ſcrag of mutton, a tea-ſpoonful of lemon pickle, a large ſpoonful of catchup, and the ſame of browning. Strain it, and put a little of it into the diſh; ſerve them up with bread-ſauce in a baſon, and fix one of the principal feathers of the pheaſant in the tail. *Farley*, 39.

Another way.

Let them be nicely roaſted, but not too much; baſte them gently with a little butter, and dredge them with flour; ſprinkle a little ſalt on, and froth them nicely up: have good gravy in the diſh, with bread-ſauce in a boat, made thus:—take about a handful or two of crumbs of bread, put in a pint of milk or more, a ſmall whole onion, a little whole white pepper, a little ſalt, and a bit of butter; boil it all well up, then take the onion out, and beat it well with a ſpoon. Take poverroy ſauce in a boat, made thus:—chop four ſhallots fine, a gill of good gravy, and a ſpoonful of vinegar; a little pepper and ſalt; boil them up one minute, then put it in a boat. *Glaſſe*, 95.

Another way.

Make a little farcie* with the livers, bread-crumbs, ſcraped lard or butter, chopped parſley, ſhallots, muſhrooms, pepper, and ſalt; ſtuff the partridges with it, and wrap them in ſlices of bacon and paper, or buttered paper only, and roaſt them. *Dalrymple*, 232.

To roaſt Pheaſants.

Pick and draw your pheaſants, and ſinge them; lard one with bacon, but not the other; ſpit them, roaſt them fine, and paper them all over the breaſt. When they are juſt done, flour and baſte them with a little nice butter, and let them have a fine white froth; then take them up, and pour your gravy in the diſh, and bread-ſauce in boats or baſons.

Or you may put water-creſſes, with gravy in the diſh, and lay the creſſes under the pheaſants.

Or you may make celery-ſauce, ſtewed tender, ſtrained and mixed with cream, and poured into the diſh.

To roaſt Pigeons.

Scald, draw, and take the craws clean out of your pigeons, and waſh them in ſeveral waters. When you have dried them, roll a good lump of butter in chopped parſley, and ſeaſon it with pepper and ſalt. Put this into your pigeons, and ſpit, duſt, and baſte them. A good fire will roaſt them in twenty minutes, and when they are enough, ſerve them up with parſley and butter for ſauce, and lay round them bunches of aſparagus, if they be in ſeaſon. *Farley*, 39. *Raffald*, 67.

Another way to roaſt Pigeons.

Take ſome parſley ſhred fine, a piece of butter as big as a walnut, a little pepper and ſalt; tie the neck-end tight; tie a ſtring round the legs and rump, and faſten the other end to the top of the chimney-piece. Baſte them with butter, and when they are enough, lay them in the diſh, and they will ſwim in gravy. You may put them on a little ſpit, and then tie both ends together. *Glaſſe*, 6.

* A French term for forced-meat.

Another

Another way to roaſt Pigeons.

Make a farcie with the livers, muſhrooms, parſley, ſhallots, ſcraped lard, two yolks of eggs, pepper and ſalt; ſtuff the pigeons with it, and roaſt them with a ſlice of lard wrapped in paper, or without. You may alſo braze them, and ſerve them with what ſauce you pleaſe. *Clermont*, 239.

Another way to roaſt Pigeons.

Truſs two or three large tame pigeons as for roaſting; make a ſtuffing with the livers, chopped with parſley, chibol, a triſle of garlick, ſcraped lard, pepper and ſalt, and mix it well with two yolks of eggs; lard the pigeons with ſprigs of green parſley pretty thick, and, while roaſting, baſte them often with freſh hog's lard, to keep the parſley green and criſp. *Clermont*, 240.

To roaſt a Hare.

Take your hare when it is caſed; truſs it in this manner—bring the two hind legs up to its ſides, pull the fore legs back, put your ſkewer firſt in the hind leg, then into the fore leg, and thruſt it through the body; put the fore leg on, and then the hind leg, and a skewer through the top of the ſhoulders and back part of the head, which will hold the head up. Make a pudding thus—take a quarter of a pound of beef ſuet, as much crumb of bread, a handful of parſley chopped fine, ſome ſweet herbs of all ſorts, ſuch as baſil, marjoram, winter ſovory, and a little thyme, chopped fine; a little nutmeg grated, ſome lemon peel cut fine, pepper and ſalt; chop the liver fine, and put in with two eggs; mix it up, and put it into the belly, and ſew or skewer it up; then ſpit it and lay it to the fire, which muſt be a good one. A good ſized hare takes an hour, and ſo on in proportion. *Glaſſe*, 7.

Another way to roaſt a Hare.

Skewer your hare with the head upon one ſhoulder, the fore legs ſtuck into the ribs, the hind legs double; make your pudding of the crumb of a penny loaf, a quarter of a pound of beef marrow or ſuet, and a quarter of a pound of butter; ſhred

the liver, a ſprig or two of winter ſavory, a little lemon peel, one anchovy, a little chyan pepper, half a nutmeg grated; mix them up in a light force-meat, with a glaſs of red wine and two eggs; put it into the belly of your hare, ſew it up, put a quart of good milk in your dripping-pan, baſte your hare with it till it is reduced to half a gill, then duſt and baſte it well with butter. If it be a large one, it will require an hour and an half roaſting. *Raffald*, 69. *Farley*, 42.

Another way to roaſt a Hare.

Stuff it with a pudding made with bread-crumbs, chopped ſuet, the liver parboiled and bruiſed, lemon peel grated, ſhred parſley and ſweet herbs, pepper, ſalt, nutmeg, the yolks of two eggs; ſew up the hare, put a quart of ſmall beer into the dripping-pan, or three pints, according to the ſize of your hare; baſte it with this till the whole is uſed, then flour the hare, and baſte it with butter; ſend it to table with a fine froth. I have tried all the different things recommended to baſte a hare with, and never found any thing ſo good as ſmall beer. A ſmall hare will take an hour and a half; a large one, two hours. For ſauce—gravy, melted butter, and ſweet ſauce. *Maſon*, 300.

Different ſorts of Sauce for a Hare.

Take for ſauce, a pint of cream, and half a pound of freſh butter; put them in a ſaucepan, and keep ſtirring it with a ſpoon till the butter is melted, and the ſauce is thick; then take up the hare, and pour the ſauce into the diſh. Another way to make ſauce for a hare is, to make good gravy, thickened with a little piece of butter rolled in flour, and pour it into your diſh. You may leave the butter out, if you do not like it, and have ſome currant jelly warmed in a cup, or red wine and ſugar boiled to a ſyrup, done thus: take a pint of red wine, a quarter of a pound of ſugar, and ſet over a ſlow fire to ſimmer for about a quarter of an hour. You may do half the quantity, and put it into your ſauce-boat or baſon.

To roaſt Rabbits.

They will take twenty minutes, or half an hour, according to the ſize; hold their heads for a few minutes in boiling wa-

ter

ter before they are laid down. For ſauce—parſley and butter, with the liver parboiled and ſhred; but they are beſt ſtuffed with chopped ſuet, the liver part boiled and bruiſed, bread-crumbs, grated bread, and a little lemon peel; chopped parſley and ſweet herbs, yolk of egg mixed, pepper, ſalt, and nutmeg: gravy in the diſh. *Maſon*, 293.

Another way to roaſt Rabbits.

Caſe your rabbits, skewer their heads with their mouths upon their backs, ſtick their fore legs into their ribs, and skewer their hind legs double. Break half a penny loaf into crumbs, a little parſley, thyme, ſweet marjoram, and lemon peel. Shred all theſe fine, and ſeaſon them with pepper, ſalt, and nutmeg. Mix them up into a light ſtuffing, with two eggs, a little cream, and a quarter of a pound of butter. Put it into their bellies, ſew them up, and dredge and baſte them well with butter. Take them up when they have roaſted an hour; chop the livers, and lay them in lumps round the edge of your diſh. Serve them up with parſley and butter for ſauce. *Farley*, 42. *Raffald*, 68.

Another way to roaſt Rabbits.

Baſte them with good butter, and dredge them with a little flour. Half an hour will do them at a very quick clear fire; and, if they are very ſmall, twenty minutes will do them. Take the liver, with a little bunch of parſley, and boil them, and then chop them very fine together. Melt ſome good butter, and put half the liver and parſley into the butter; pour it into the diſh, and garniſh the diſh with the other half. Let your rabbits be done of a fine light brown, and put the ſauce in a boat. *Glaſſe*, 11.

To roaſt a Rabbit Hare faſhion.

Lard a rabbit with bacon, roaſt it as you do a hare, with a ſtuffing in the belly, and it eats very well. But then you muſt make gravy ſauce. But if you do not lard it, white ſauce made thus:—take a little veal broth, boil it up with a little flour and butter, to thicken it; then add a gill of cream; keep it ſtirring one way till it is ſmooth, then put it in a boat, or in the diſh. *Glaſſe*, 11. *Maſon*, 294.

To

To roaſt Lobſters.

Put a skewer into the vent of the tail of the lobſter, to prevent the water getting into the body of it, and put it into a pan of boiling water, with a little ſalt in it; and if it be a large one, it will take half an hour boiling. Then lay it before the fire, and baſte it with butter till it has a fine froth. Diſh it up with plain melted butter in a boat. This is a better way than actually roaſting them, and is not attended with half the trouble. *Farley*, 43.

Another way to roaſt Lobſters.

Boil your lobſters, then lay them before the fire, and baſte them with butter till they have a fine froth. Diſh them up with plain melted butter in a cup. This is as good a way to the full as roaſting them, and not half the trouble.

Another way to roaſt Lobſters.

Half boil your lobſter, rub it well with butter, and ſet it before the fire; baſte it all over till the ſhell looks a dark brown; ſerve it up with good melted butter. *Raffald*, 40.

Another way to roaſt Lobſters.

More than half boil it; ſet it in a Dutch oven, baſte it well till nicely frothed; ſerve it with melted butter. *Maſon*, 251.

CHAP.

CHAP. II.

OF BOILING.

Preliminary Hints and Obſervations.

NEATNESS being a moſt material requiſition in a kitchen, the cook ſhould be particularly cautious to keep all the utenſils perfectly clean, and the pots and ſaucepans properly tinned. In boiling any kind of meat, but particularly veal, much care and nicety are required. Fill your pot with a ſufficient quantity of ſoft water, duſt your veal well with fine flour, put it into your pot, and ſet it over a large fire. It is the cuſtom of ſome people to put in milk to make it white; but this is of no uſe, and perhaps better omitted; for if you uſe hard water, it will curdle the milk, give to the veal a browniſh yellow caſt, and will often hang in lumps about it. Oatmeal will do the ſame thing; but by duſting your veal, and putting it into the water when cold, it will prevent the foulneſs of the water from hanging upon it. Take the ſcum off clearly as ſoon as it begins to riſe, and cover up the pot cloſely. Let the meat boil as ſlowly as poſſible, but in plenty of water, which will make your veal riſe and look plump. A cook cannot make a greater miſtake than to let any ſort of meat boil faſt, ſince it hardens the outſide before it is warm within, and contributes to diſcolour it. Thus a leg of veal, of twelve pounds weight, will take three hours and a half boiling; and the ſlower it boils, the whiter and plumper it will be. When mutton or beef is the object of your cookery, be careful to dredge them well with flour before you put them into the pot of cold water, and keep it covered; but do not forget to take off the ſcum as often as it riſes. Mutton and beef do not require ſo much boiling; nor is it much minded if it be a little under the mark; but lamb, pork, and veal, ſhould be well boiled, as they will otherwiſe be unwholeſome. A leg of pork will take an hour more boiling than a leg of veal of the ſame weight; but, in general, when you boil beef or mutton, you may allow an hour for every four pounds weight.

weight. To put in the meat when the water is cold, is allowed to be the beſt method, as it thereby gets warm to the heart before the outſide gets hard. To boil a leg of lamb of four pounds weight, you muſt allow an hour and an half. *Farley*, 16, 17. *Raffald*, 52, 53.

As to all ſorts of boiled meats, allow a quarter of an hour to every pound. Be ſure the pot is very clean, and ſkim it well, for every thing will have a ſcum riſe, and if that boils down, it makes the meat black. All ſorts of freſh meat you are to put in when the water boils, but ſalt meat when the water is warm. *Glaſſe*, 8.

To boil a Ham.

Steep it all night in ſoft water; a large one ſhould ſimmer three hours, and boil gently two; a ſmall one ſhould ſimmer two hours, and boil about one and an half. Pull off the ſkin, rub it over with yolk of egg, ſtrew on bread crumbs, ſet it before the fire till of a nice light brown. *Maſon*, 177.

Another way to boil a Ham.

Put your ham into a copper of cold water, and when it boils, take care that it boils ſlowly. A ham of twenty pounds will take four hours and a half boiling; and ſo in proportion for one of a larger or ſmaller ſize. No ſoaking is required for a green ham; but an old and large ham will require ſixteen hours ſoaking in a large tub of ſoft water. Obſerve to keep the pot well ſkimmed while your ham is boiling. When you take it up, pull off the ſkin, and rub it all over with an egg, ſtrew on crumbs of bread, baſte it with butter, and ſet it to the fire till it is of a light brown. *Farley*, 17.

When you boil a ham, put it into your copper when the water is pretty warm, for the cold water draws the colour out; when it boils, be careful it boils very ſlowly. *Glaſſe*, 8.

Another way to boil a Ham.

Steep your ham all night in water; then boil it. If it be of a middle ſize, it will take three hours boiling, and a ſmall one two hours and an half. When you take it up, pull off the

the ſkin, and rub it all over with an egg, ſtrew on bread-crumbs, baſte it with butter, and ſet it to the fire till it be a light brown. If it be to eat hot, garniſh with carrots, and ſerve it up. *Raſſald*, 69.

Another way to boil a Ham.

Pare and ſoak a ham very well; put it in a brazing*-pan much of its bigneſs, with broth without ſalt, a faggot of ſweet herbs, three cloves of garlick, eight cloves, ſix bay-leaves, onions, carrots, and parſnips. When about half done, add a little brandy and a pint of white wine; ſtew it very ſlow. When done, ſerve it with any ſort of ſtewed garden ſtuffs, or with a ſharp ſauce, or a ſauce made of its own braze. *Dalrymple*, 161.

Another way to boil a Ham.

If your ham has been long kept, ſoak it ſome time; if freſh, you need not; pare it round and underneath, taking care no ruſty part is left; tie it up with packthread, put it in a brazing-pan much of its own bigneſs, with water, a faggot, a few cloves, thyme, and laurel leaves; boil on a ſlow fire about five hours, then add a glaſs of brandy, and a pint of red wine; finiſh boiling in the ſame manner. If to ſerve hot, take up the ſkin, and ſtrew it over with bread-crumbs, a little parſley finely chopped, and a few bits of butter; give it colour in the oven, or with a ſalamander. If to keep cold, it will be better to leave the ſkin on. *Clermont*, 169.

To boil a Tongue.

A tongue, if ſalt, ſoak it in ſoft water all night; boil it three hours; if freſh out of the pickle, two hours and a half, and put it in when the water boils; take it out and pull it, trim it; garniſh with greens and carrots. *Glaſſe*, 9. *Maſon*, 132.

* A ſtew-pan.

Another

Another way to boil a Tongue.

If your tongue be a dry one, ſteep it in water all night; then boil it three hours. If you would have it eat hot, ſtick it with cloves, rub it over with the yolk of an egg, ſtrew over it bread-crumbs, baſte it with butter, ſet it before the fire till it is a light brown. When you diſh it up, pour a little brown gravy, or red wine ſauce, mixed the ſame way as for veniſon; lay ſlices of currant jelly round it.—N. B. If it be a pickled one, only waſh it out of water. *Raffald*, 69. *Farley*, 18.

Another way to boil a Tongue.

Lard a tongue with pretty large pieces, and boil it in the broth pot, or in water, with a few onions and roots. When it is done, peel it, and ſerve it with broth, ſprinkling a little pepper and ſalt over it.

It is alſo uſed without larding, and being boiled freſh in this manner, is preferable to any thing elſe for mince-pie meat. *Clermont*, 50.

Another way to boil a Tongue.

Scald a tongue, and parboil it; then peel it, and lard it through with coarſe pieces; finiſh it by itſelf in a ſmall pot, with broth, pepper, ſalt, carrots, parſnips, two onions, ſlices of lard, a faggot, ſhallots, two cloves, a laurel leaf, thyme, baſil, a few tarragon leaves, and a glaſs of white wine; boil on a ſlow fire, and put to it what ſauce you pleaſe.

Calves, ſheep, or porker's tongues are dreſſed the ſame way. *Clermont*, 53.

To boil a Chicken.

Put your chickens into ſcalding water, and as ſoon as the feathers will ſlip off, take them out, otherwiſe they will make the ſkin hard. After you have drawn them, lay them in ſkimmed milk for two hours, and then truſs them with their heads on their wings. When you have properly ſinged and duſted them with flour, cover them cloſe in cold water, and ſet them over a ſlow fire. Having taken off the ſcum, and boiled

boiled them ſlowly for five or ſix minutes, take them off the fire, and keep them cloſe covered for half an hour in the water, which will ſtew them ſufficiently, and make them plump and white. Before you diſh them, ſet them on the fire to heat; then drain them, and pour over them white ſauce, made the ſame way as for boiled fowls. *Farley*, 18. *Maſon*, 262.

N. B. *Mrs. Raffald* has got the ſame receipt (page 64.) the phraſeology only being altered.

A large chicken takes twenty minutes; a very ſmall one, fifteen. *Maſon*, 262. *Glaſſe*, 9.

Fowls, chickens, and houſe-lamb, ſhould be boiled in a pot by themſelves, in a good deal of water; and if any ſcum ariſes, take it off. They will be both ſweeter and whiter than if boiled in a cloth. *Glaſſe*, 9.

To boil a Fowl.

A large one will be boiled in half an hour. Boil it in a pot by itſelf, ſcum it very clean, it will be better than if boiled in a cloth; pour ſome melted butter over the breaſt; ſerve it with tongue, bacon, or pickled pork; cabbages, ſavoys, broccoli; any greens or carrots, and oyſter ſauce, white celery ſauce, or white ſauce. *Maſon*, 262.

A good fowl will be boiled in half an hour. *Glaſſe*.

Another way.

When you have plucked your fowls, draw them at the rump, cut off the head, neck, and legs, take the breaſt-bone very carefully out, ſkewer them with the ends of their legs in the body, tie them round with a ſtring, ſinge and duſt them well with flour, put them in a kettle of cold water, cover it cloſe, and ſet it on the fire; when the ſcum begins to riſe, take it off; put on your cover, and let them boil very ſlowly twenty minutes; take them off, cover them cloſe, and the heat of the water will ſtew them enough in half an hour; it keeps the ſkin whole, and they will be both whiter and plumper than if they had boiled faſt. When you take them up, drain them, and pour over them white ſauce, or melted butter. *Raffald*, 63. *Farley*, 19.

To make Sauce for Fowls.

Boil any bones or bits of veal, with a ſmall bunch of ſweet herbs, an onion, a ſlice of lemon, a few white pepper corns, and a little celery; ſtrain it; there ſhould be near half a pint; put to it ſome good cream, with a little flour mixed ſmooth in it, a good piece of butter, a little pounded mace, and ſome ſalt; keep it ſtirring; add muſhrooms, or a little lemon juice. *Maſon*, 326.

To boil a Turkey.

Make a ſtuffing with grated bread, oyſters chopped, grated lemon-peel, pepper, ſalt, nutmeg; about four ounces of butter, or ſuet chopped, a little cream, yolks of eggs, to make it a light ſtuffing; fill the craw; if any is left, make it into balls; flour the turkey; put it into water while cold; take off the ſcum as it riſes, and let it boil gently. A middling turkey will take about an hour. Boil the balls, lay them round it, with oyſter ſauce in the diſh, and in a boat. The ſtuffing may be made without oyſters, or it may be ſtuffed with forced-meat, or ſauſage-meat, mixed with a few crumbs of bread and yolks of eggs. If oyſters are not to be had, white celery ſauce is very good, or white ſauce. *Maſon*, 257.

A little turkey will be done in an hour; a large one in an hour and a half. *Glaſſe*, 9.

Another way to boil a Turkey.

Scald two dozen of ſmall white onions, and boil them in broth, with half a pound of pickled pork cut into thin ſlices, a faggot of parſley, green ſhallots, thyme, a bay-leaf, two cloves, whole pepper, and ſalt. When done, drain them all, ſtuff the turkey therewith, and wrap it in ſlices of lard and paper as to roaſt. Make a ſauce with a bit of butter, a ſlice of ham, two ſhallots, and a few muſhrooms; ſoak it awhile, then add two ſpoonfuls of broth, and as much cullis; ſimmer it about half an hour, ſkim it and ſift it. When ready, add a ſmall ſpoonful of muſtard, a little pepper and ſalt. *Clermont*, 227.

Another

Another way to boil a Turkey.

Let the turkey be truſſed for boiling; ſet on a pot with ſome water and ſome ſalt, a large handful of chopped parſley, and four or five pepper corns; when it boils, put in the turkey, and let it boil very gently till it is enough, but be very careful it is not done too much; when it is near done, ſet on a ſauce-pan, with a piece of butter rolled in flour, and a little water; cut ſome parſley very ſmall, and put into it a thin ſlice of garlick, two anchovies, a tea-ſpoonful of lemon-peel, cut like dice, a little juice of lemon, and ſome ſalt. Let theſe ſtew together, and then thicken it. Take up the turkey, and pour the ſauce over it.

Another way to boil a Turkey.

Let your turkey have no food the day before you kill it. When you are going to kill it, give it a ſpoonful of allegar; it will make it white, and eat tender. When you have killed it, hang it up by the legs for four or five days at leaſt; when you have plucked it, draw it at the rump; if you can take the breaſt-bone out nicely, it will look much better. Cut off the legs, put the end of the thighs into the body of the turkey, ſkewer them down, and tie them with a ſtring; cut off the head and neck, then grate a penny loaf, chop a ſcore or more of oyſters fine, ſhred a little lemon-peel, nutmeg, pepper and ſalt to your palate. Mix it up into a light forced-meat, with a quarter of a pound of butter, a ſpoonful or two of cream, and three eggs; ſtuff the craw with it, and make the reſt into balls, and boil them. Sew up the turkey, dredge it well with flour, put it into a kettle of cold water, cover it, and ſet it over the fire. When the ſcum begins to riſe, take it off, put on your cover, and let it boil very ſlowly for half an hour; then take off your kettle, and keep it cloſe covered. If it be of a middle ſize, let it ſtand half an hour in the hot water, the ſteam being kept in will ſtew it enough, make it riſe, keep the ſkin whole, tender, and very white. When you diſh it up, pour over it a little of your oyſter-ſauce, lay your balls round it, and ſerve it up with the reſt of your ſauce in a boat. Garniſh with lemon and barberries. —N. B. Obſerve to ſet on your turkey in time, that it may ſtew as above: it is the beſt way I ever found to boil one to

perfection. When you are going to diſh it up, ſet it over the fire to make it quite hot. *Raffald*, 60.

Mr. Farley, in his London Art of Cookery, has the ſame receipt as the above, page 19, excepting a trifling alteration in the language.

Sauce for a boiled Turkey.

The beſt ſauce for a boiled turkey, is good oyſter and celery ſauce. Make oyſter-ſauce thus:—take a pint of oyſters, and ſet them off; ſtrain the liquor from them, and put them in cold water, and waſh and beard them; put them into your liquor in a ſtew-pan, with a blade of mace, and ſome butter rolled in flour, and a quarter of a lemon; boil them up, then put in half a pint of cream, and boil it all together gently; take the lemon and mace out, ſqueeze the juice of the lemon into the ſauce, then ſerve it in your boats or baſons. Make celery-ſauce thus:—Take the white part of the celery, cut it about one inch long; boil it in ſome water till it is tender, then take half a pint of veal broth, a blade of mace, and thicken it with a little flour and butter; put in half a pint of cream, boil them up gently together; put in your celery and boil it up, then pour it into your boats. *Glaſſe*, 9.

To boil a Duck.

As ſoon as you have ſcalded and drawn your ducks, let them remain for a few minutes in warm water. Then take them out, put them into an earthen pan, and pour a pint of boiling milk over them. Let them lie in it two or three hours, and when you take them out, dredge them well with flour; put them into a copper of cold water, and cover them up. Having boiled ſlowly about twenty minutes, take them out, and ſmother them with onion-ſauce. *Farley*, 20.

Another way to boil a Duck.

Pour boiling milk and water over your duck; let it lie an hour or two; boil it gently in plenty of water full half an hour. Onion-ſauce. *Maſon*, 271.

Another

Another way to boil a Duck.

Truſs a duck (or two ducklings) like a fowl for boiling; ſcald it, and braze it with ſlices of lard and lemon, a little broth, whole pepper, ſalt, a faggot, two cloves, thyme, and half a leaf of laurel. Put a quart of peas into a ſtew-pan, with a bit of butter, a faggot of parſley, a little mint, broth, and gravy. When done, add a little cullis, pepper, and ſalt, and ſerve upon the duck, being well drained. *Clermont*, 255.

To boil a Duck, or a Rabbit, with Onions.

Boil your duck, or rabbit, in a good deal of water; be ſure to ſkim your water, for there will always riſe a ſcum, which if it boils down, will diſcolour your fowls, &c. They will take about half an hour boiling. For ſauce—your onions muſt be peeled, and throw them into water as you peel them; then cut them into thin ſlices, boil them in milk and water, and ſkim the liquor. Half an hour will boil them. Throw them into a clean ſieve to drain; chop them, and rub them through a cullender; put them into a ſauce-pan, ſhake in a little flour; put to them two or three ſpoonfuls of cream, and a good piece of butter; ſtew them all together over the fire till they are thick and fine; lay the duck, or rabbit, in the diſh, and pour the ſauce all over. If a rabbit, you muſt pluck out the jaw-bones, and ſtick one in each eye, the ſmall end inwards.

Or you may make this ſauce for change:—take one large onion, cut it ſmall, half a handful of parſley clean waſhed and picked; chop it ſmall, a lettuce cut ſmall, a quarter of a pint of good gravy, a good piece of butter rolled in a little flour; add a little juice of lemon, a little pepper and ſalt. Let them all ſtew together for half an hour; then add two ſpoonfuls of red wine. This ſauce is moſt proper for a duck. Lay the duck in your diſh, and pour the ſauce over it. *Glaſſe*, 82.

To boil Pigeons.

Scald and draw your pigeons, and take out the craw as clean as poſſible. Waſh them in ſeveral waters, and, having

cut off the pinions, turn their legs under their wings, dredge them, and put them into ſoft cold water. Having boiled them very ſlowly a quarter of an hour, diſh them up, and pour over them good melted butter. Lay round them a little broccoli, and ſerve them up with butter and parſley. *Farley*, 20.

Pigeons will not take more than a quarter of an hour boiling. They ſhould be boiled by themſelves, and may be eaten with bacon, greens, ſpinach, aſparagus, or parſley and butter. *Maſon*, 275.

Another way to boil Pigeons.

Boil your pigeons by themſelves, for fifteen minutes; then boil a handſome ſquare piece of bacon, and lay in the middle; ſtew ſome ſpinach to lay round, and lay the pigeons on the ſpinach. Garniſh your diſh with parſley laid in a plate before the fire to criſp. Or you may lay one pigeon in the middle, and the reſt round, and the ſpinach between each pigeon, and a ſlice of bacon on each pigeon. Garniſh with ſlices of bacon, and melted butter in a cup.

Another way to boil Pigeons.

Peel as many whole truffles as you have pigeons, and put them into a ſtew-pan with a glaſs of white wine, a ſlice of ham, broth, a faggot, and two cloves, and ſimmer them ſome time. Truſs four or five ſmall pigeons, the legs inwards; take a little broth and flour, with a few ſlices of lard and lemon, pepper and ſalt; make this boil, and ſtir it continually, then boil the pigeons ſlowly therein. The truffles being done, take out the faggot and ham, put the pigeons to them, and ſimmer them ſome time together. Make a little forced-meat with the livers of poultry, chopped muſhrooms, truffles, parſley, and ſhallots, mixed with a little ſcraped lard, two yolks of eggs, pepper and ſalt. Put this into the bottom of your diſh, and place it on an aſhes fire to make it catch at bottom. Drain the fat off, and ſerve the pigeon upon it, intermixed with truffles. *Clermont*, 238.

To boil a Partridge.

Boil your partridges quick in a good deal of water, and fifteen minutes will be ſufficient. For ſauce—take a quarter of a pint of cream, and a piece of freſh butter as large as a walnut; ſtir it one way till it is melted, and pour it into the diſh. *Farley*, 21.

Another way.

Truſs two or three partridges as for boiling; lard them with ham, bacon, and anchovies; braze them as uſual; when done, ſkim and ſift the ſauce, and add a little cullis. When ready to ſerve, add the ſqueeze of a lemon. *Dalrymple*, 234.

Another way.

Let your partridges be covered with water. Fifteen minutes will boil them. For ſauce—celery-ſauce, liver-ſauce, muſhroom-ſauce, or onion-ſauce. *Maſon*, 303.

Another way.

Boil them in a good deal of water; let them boil very quick. Fifteen minutes will be ſufficient. For ſauce—take a quarter of a pint of cream, and a piece of freſh butter as big as a walnut; ſtir it one way till it is melted, and pour it into the diſh.

Or this ſauce—take a bunch of celery, clean waſhed, cut all the white very ſmall, waſh it again very clean, put it into a ſauce-pan with a blade of mace, a little beaten pepper, and a very little ſalt. Put to it a pint of water, let it boil till the water is juſt waſhed away, then add a quarter of a pint of cream, and a piece of butter rolled in flour. Stir all together, and when it is thick and fine, pour it over the birds.

Or this ſauce:—take the livers and bruiſe them fine, ſome parſley chopped fine; melt a little nice freſh butter, and then add the livers and parſley to it; ſqueeze in a little lemon, juſt give it a boil, and pour over the birds.

Or this ſauce—take a quarter of a pint of cream, the yolk of an egg beat fine, a little grated nutmeg, a little beaten mace, a piece of butter as big as a nutmeg, rolled in flour,

and one ſpoonful of white wine. Stir all together one way. When fine and thick, pour it over the birds. You may add a few muſhrooms.

Or this ſauce—take a few muſhrooms, freſh peeled, and waſh them clean; put them in a ſauce-pan with a little ſalt, put them over a quick fire, let them boil up, then put in a quarter of a pint of cream and a little nutmeg; ſhake them together with a little piece of butter rolled in flour; give it two or three ſhakes over the fire; three or four minutes will do; then pour it over the birds.

Or this ſauce—boil half a pound of rice very tender in beef gravy; ſeaſon it with pepper and ſalt, and pour over your birds. Theſe ſauces do for boiled fowls. A quart of gravy will be enough; and let it boil till it is quite thick. *Glaſſe*, 95.

To boil Pheaſants.

Boil them in a great deal of water; if large, three quarters of an hour will boil them; if ſmall, half an hour. For ſauce—white celery ſtewed and thickened with cream, and a bit of butter rolled in flour. Lay the pheaſants in the diſh, and pour the ſauce over them. *Maſon*, 306. *Glaſſe*, 98.

Obſerve ſo to ſtew your celery, that the liquor may not be all waſted before you put in your cream. Seaſon with ſalt to your palate. Garniſh with lemon.

To boil Woodcocks.

Take a pound of lean beef, cut it into pieces, and put it into a ſauce-pan, with two quarts of water, an onion ſtuck with three or four cloves, two blades of mace, and ſome whole pepper; boil all theſe gently till half is waſted; then ſtrain it off into another ſauce-pan. Draw the woodcocks, and lay the trail in a plate; put the woodcocks into the gravy, and let them boil for twelve minutes. While they are doing, chop the trail and liver ſmall, put them into a ſmall ſauce-pan with a little mace, pour on them five or ſix ſpoonfuls of the gravy the woodcocks are boiled in; then take the crumb of a ſtale roll, rub it fine in a diſh before a fire; put to the trail, in a ſmall ſauce-pan, half a pint of red port, a piece of butter rolled in flour; ſet all over the fire, and ſhake it round till the butter is melted; then put in the crumbs of

of

of bread, and ſhake the ſauce-pan round. Lay the woodcocks in the diſh, and pour the ſauce over them. *Maſon*, 273. *Glaſſe*, 99. *Farley*, 21.

To boil Pickled Pork.

Having waſhed your pork, and ſcraped it clean, put it in when the water is cold, and let it boil till the rind is tender. *Farley*, 18.

Another way.

Be ſure you put your pork in when the water boils. If a middling piece, an hour will boil it; if a very large piece, an hour and an half, or two hours. If you boil pickled pork too long, it will go to a jelly. You will know when it is done, by trying it with a fork. *Glaſſe*, 20.

Pork ſhould be very well boiled; a leg of pork of ſix pounds will take about two hours; the hand muſt be boiled till very tender. Serve it up with peaſe-pudding, ſavoys, or any greens. *Maſon*, 175.

To boil Pigs' Pettitoes.

Take up the heart, liver, and lights, when they have boiled ten minutes, and ſhred them pretty ſmall; let the feet boil till they are pretty tender, then take them out and ſplit them; thicken your gravy with flour and butter, put in your mince-meat, a ſlice of lemon, a ſpoonful of white wine, a little ſalt, and boil it a little; beat the yolk of an egg, add to it two ſpoonfuls of good cream, and a little grated nutmeg; put in your pettitoes, ſhake it over the fire, but do not let it boil. Lay ſippets round your diſh, pour in your mince-meat, lay the feet over them the ſkin ſide up, and ſend them to the table. *Raffald*, 57.

Another way.

Boil the heart, liver, and lights a few minutes (let the feet do till tender); ſhred them, take a little of the liquor they were boiled in, ſome pepper, ſalt, and nutmeg, a little grated lemon-peel; ſtir in the mince with a bit of butter and

flour, and give it a boil up; ſerve it with the feet ſplit laid on the top, and toaſted ſippets.

To boil Salmon criſp.

When the ſalmon is ſcaled and gutted, cut off the head and tail, cut the body through into ſlices an inch and a half thick, throw them into a large pan of pump-water. When they are all put in, ſprinkle a handful of bay-ſalt upon the water, ſtir it about, and then take out the fiſh; ſet on a large deep ſtew-pan, boil the head and tail, but do not ſplit the head; put in ſome ſalt, but no vinegar. When they have boiled ten minutes, ſkim the water very clean, and put in the ſlices. When they are boiled enough, take them out, lay the head and the tail in the diſh, and the ſlices round. This muſt be for a large company. The head or tail may be dreſſed alone, or with one or two ſlices; or the ſlices alone.

It is done in great perfection in the ſalmon countries; but, if the ſalmon is very freſh, it will be very good in London. *Maſon*, 213.

Another way.

Scale your ſalmon, take out the blood, waſh it well, and lay it on a fiſh-plate; put your water in a fiſh-pan with a little ſalt. When it boils, put in your fiſh for half a minute, then take it out for a minute or two. When you have done it four times, boil it till it is enough. When you take it out of the fiſh-pan, ſet it over the water to drain; cover it well with a clean cloth dipped in hot water; fry ſome ſmall fiſhes, or a few ſlices of ſalmon, and lay round it. Garniſh with ſcraped horſe-radiſh and fennel. *Raffald*, 23.

To boil Salmon.

It requires to be well boiled. A piece not very thick will take half an hour. Boil horſe-radiſh in the water. Fried ſmelts may be laid round it. Garniſh with horſe-radiſh and ſliced lemon. Anchovy ſauce, and plain butter. *Maſon*, 213.

Another way to boil Salmon.

Take a bit of ſalmon, of any bigneſs, without being ſcaled; tie it up in a cloth, or with packthread; put it in a veſſel much of its bigneſs, with a good bit of butter or broth, and half red wine, ſalt, whole pepper, a faggot of parſley, thyme, laurel, two or three cloves, bits of carrots, and ſliced onions. When done, drain it, and ſerve it upon a napkin, and the ſauces in boats. *Clermont*, 358. *Dalrymple*, 294.

Another way to boil Salmon.

Take a piece of ſalmon, of what bigneſs you pleaſe, ſoak it according to your judgment, and boil it a little; then drain it, and pull it in fleaks. Make a ſauce with a piece of butter and flour, a little pepper, chopped parſley, one clove of garlick bruiſed, and ſome good cream; make the ſauce pretty thick, and put the ſalmon to it; give it a few turns on the fire, then put it on the diſh you intend for table; ſtrew it over with bread-crumbs, and baſte it with butter. Give it a colour in the oven, with a ſalamander, or before the fire. *Dalrymple*, 297.

To boil a Cod's Head and Shoulders.

Take out the gills and the blood clean from the bone; waſh the head very clean, rub over it a little ſalt, and a glaſs of allegar; then lay it on your fiſh-plate. When your water boils, throw in a good handful of ſalt, with a glaſs of allegar; then put in your fiſh, and let it boil gently half an hour; if it is a large one, three quarters. Take it up very carefully, and ſtrip the ſkin nicely off; ſet it before a briſk fire, dredge it all over with flour, and baſte it well with butter. When the froth begins to riſe, throw over it ſome very fine white bread crumbs. You muſt keep baſting it all the time to make it froth well. When it is a fine white brown, diſh it up, and garniſh it with a lemon cut in ſlices, ſcraped horſe-radiſh, barberries, a few ſmall fiſh fried and laid round it, or fried oyſters. Cut the roe and liver in ſlices, and lay over it a little of the lobſter out of the ſauce in lumps, and then ſerve it. *Raffald*, 21. *Farley*, 27.

Another way.

Set a fiſh-kettle on the fire, with water enough to boil it, a good handful of ſalt, a pint of vinegar, a bundle of ſweet-herbs, and a piece of horſe-radiſh; let it boil a quarter of an hour, then put in the head, and when you are ſure it is enough, lift up the fiſh-plate with the fiſh on it, ſet it acroſs the kettle to drain, then lay it in your diſh, and lay the liver on one ſide. Garniſh with lemon and horſe-radiſh ſcraped. Melt ſome butter, with a little of the fiſh liquor, an anchovy, oyſters, or ſhrimps; or juſt what you fancy. *Glaſſe*, 174.

Another way.

Waſh it, ſtrew ſalt over it, put vinegar and ſalt into the water. If the head be large, it will take an hour's boiling. Oyſter-ſauce, and white ſauce, or what other is agreeable. The fiſh may be grilled in the following manner:—Strip off the ſkin, when boiled, ſet it before the fire, ſhake flour over it, and baſte it. When the froth riſes, ſtrew over it bread-crumbs; let it be a nice brown. Garniſh with fried oyſters, the roe, liver, horſe-radiſh, and lemon. *Maſon*, 209.

Another way.

Cut the head with as much of the ſhoulders as you think proper; tie it up with packthread, and put it in a fiſh-kettle with a falſe bottom, with as much water as will cover it, a handful of ſalt, and about a pint of vinegar; put it on the fire; when it boils, ſkim it well; let it boil ſlowly, for fear of breaking the ſkin; then ſcald the oyſters in their own liquor, then drain and take off the beards; ſtrain the liquor into a ſauce or ſtew-pan; add a piece of butter rolled in flour, a little white wine, nutmeg, pepper, and ſalt; reduce it to a proper conſiſtence; then add two anchovies chopped, and the oyſters; warm together without boiling, drain and diſh the fiſh, and ſerve ſome of the ſauce upon it, and the remainder in a ſauce-boat. *Dalrymple*, 322. *Clermont*, 388.

To boil Cod.

Set on a fiſh-kettle of a proper ſize for the cod; put in a large quantity of water, with a quarter of a pint, or more, of vinegar, a handful of ſalt, and half a ſtick of horſe-radiſh; let theſe boil together, and then put in the fiſh. When it is enough (which will be known by feeling the fins, and by the look of the fiſh) lay it to drain, put it on a hot fiſh-plate, and then in a warm diſh, with the liver cut in half and laid on each ſide. Sauce—ſhrimps, or oyſter-ſauce. *Maſon*, 219.

To boil Salt Cod.

Steep your ſalt-fiſh in water all night, with a glaſs of vinegar; it will take out the ſalt, and make it eat like freſh fiſh. The next day boil it. When it is enough, pull it in flakes into your diſh, then pour egg-ſauce over it, or parſnips boiled and beat fine with butter and cream. Send it to the table on a water-plate, for it will ſoon grow cold. *Raffald*, 22.

To boil Cod Sounds.

Cod ſounds, dreſſed like little turkies, is a pretty ſide-diſh for a large table, or for a dinner in Lent. Boil your ſounds as for eating, but not too much. Take them up, and let them ſtand till they are quite cold; then make a forced-meat of chopped oyſters, crumbs of bread, a lump of butter, the yolks of two eggs, nutmeg, pepper, and ſalt, and fill your ſounds with it. Skewer them in the ſhape of a turkey, and lard them down each ſide as you would do a turkey's breaſt. Duſt them well with flour, and put them before the fire in a tin oven to roaſt. Baſte them well with butter. When they are enough, pour on them oyſter-ſauce, and garniſh with barberries. *Farley*, 28.

To boil a Turbot.

Lay it in a good deal of ſalt and water an hour or two, and if it is not quite ſweet, ſhift your water five or ſix times; firſt put a good deal of ſalt in the mouth and belly.

In the mean time ſet on your fiſh-kettle, with clean ſpring-water and ſalt, a little vinegar, and a piece of horſe-radiſh. When the water boils, lay the turbot on a fiſh-plate, put it into the kettle, let it be well boiled, but take great care it is not too much done. When enough, take off the fiſh-kettle, ſet it before the fire, then carefully lift up the fiſh-plate, and ſet it acroſs the kettle to drain. In the mean time melt a good deal of freſh butter, and bruiſe in either the ſpawn of one or two lobſters, and the meat cut ſmall, with a ſpoonful of anchovy liquor; then give it a boil, and pour it into baſons. This is the beſt ſauce; but you may make what you pleaſe. Lay the fiſh in the diſh. Garniſh with ſcraped horſe-radiſh and lemon. *Glaſſe*, 177.

Another way to boil a Turbot.

Make a brine with a handful or two of ſalt, and a gallon or more of water; let the turbot lie in it two hours before it is to be boiled; then ſet on a fiſh-kettle, with water enough to cover it, and about half a pint of vinegar (or leſs if the turbot is ſmall); put in a piece of horſe-radiſh. When the water boils, put in the turbot, the white ſide uppermoſt, on a fiſh-plate. Let it be done enough, but not too much, which will be eaſily known by the look. A ſmall one will take twenty minutes; a large one, half an hour. Then take it up, and ſet it on a fiſh-plate to drain before it is laid in the diſh. Sauce—lobſter-ſauce and white-ſauce. *Maſon*, 211.

Another way to boil a Turbot.

Make a brine after this manner:—Boil two quarts of water for about an hour (more or leſs according to the ſize of the fiſh) with bits of carrots, parſnips, parſley roots, two onions ſliced, two ſhallots, thyme, laurel, a little baſil, and a good deal of ſalt; then ſift the brine, and boil the turbot therein, with as much milk and a little butter; ſimmer it a ſufficient time on a ſlow fire, with a fiſh-plate under, that it may be taken out without breaking; drain it well, and ſerve it upon a napkin, and what ſauce you think proper in boats. You may alſo ſerve it with any ſort of ragoos; as of cray-fiſh, carp-roes, cocks'-combs, &c. Wipe it very dry with a clean napkin, and put the ragoo into the diſh under the fiſh. *Clermont*, 368.

Another

Another way to boil a Turbot.

Waſh your turbot clean (if you let it lie in the water it will make it ſoft) and rub it over with allegar, it will make it firmer; then lay it on your fiſh-plate with the white ſide up; lay a cloth over it, and pin it tight under your plate, which will keep it from breaking; boil it gently in hard water, with a good deal of ſalt and vinegar, and ſkim it well, or it will diſcolour the ſkin. When it is enough, take it up and drain it; take the cloth carefully off, and ſlip it on your diſh; lay over it fried oyſters, or oyſter pattles; ſend in lobſter or gravy ſauce in ſauce-boats. Garniſh it with criſp parſley and pickles.—N. B. Don't put in your fiſh till the water boils. *Raffald*, 25. *Farley*, 28.

To boil a Pike.

Take a large pike, clean it, and take out the gills; make a ſtuffing with ſome crumbs of bread grated fine, ſome ſweet herbs chopped ſmall, ſome grated lemon-peel, nutmeg, pepper, ſalt, ſome oyſters chopped ſmall, and a piece of butter. Mix up theſe ingredients with the yolks of two eggs; put it into the fiſh, and ſew it up; turn the tail into the mouth, and boil it in pump water, with ſome vinegar and ſalt in it. When it boils, put in the fiſh; it will take more than half an hour, if it is a large one. Oyſter ſauce. Pour ſome over the fiſh, the reſt in a boat. *Maſon*, 232.

Another way to boil a Pike.

Make a brown with butter and flour; then add a pint of red wine, a faggot, four cloves, two dozen of ſmall onions half boiled, pepper and ſalt; then cut the pike in pieces, ſtew it ſlowly till the fiſh is done, take out the faggot, and add a piece of butter. When ready to ſerve, add two chopped anchovies, and a ſpoonful of capers. Garniſh with fried bread, and ſerve the ſauce over all. You may alſo add artichoke-bottoms, muſhrooms, carp-roes, &c. *Dalrymple*, 274.

Another

Another way.

Take out the gills and guts, waſh it well, then make a good force-meat of oyſters, chopped fine, the crumb of half a penny loaf, a few ſweet herbs, and a little lemon-peel ſhred fine; nutmeg, pepper, and ſalt, to your taſte; a good lump of butter, and the yolks of two eggs; mix them well together, and put them in the belly of your fiſh; ſew it up, ſkewer it round, put hard water in your fiſh-pan, add to it a tea-cupful of vinegar, and a little ſalt. When it boils, put in the fiſh; if it be a middle ſize, it will take half an hour's boiling. Garniſh it with walnuts and pickled barberries; ſerve it up with oyſter-ſauce in a boat, and pour a little ſauce on the pike. You may dreſs a roaſted pike in the ſame way.

To boil Sturgeon.

Clean your ſturgeon, and prepare as much liquor as will juſt boil it. To two quarts of water, put a pint of vinegar, a ſtick of horſe-radiſh, two or three bits of lemon-peel, ſome whole pepper, a bay leaf, and a ſmall handful of ſalt. Boil your fiſh in this, and ſerve it in the following ſauce:—melt a pound of butter, diſſolve an anchovy in it, put in a blade or two of mace, bruiſe the body of a crab in the butter, a few ſhrimps or craw-fiſh, a little catchup, a little lemon-juice; give it a boil, drain your fiſh well, and lay it in your diſh. Garniſh with fried oyſters, ſliced lemon, and ſcraped horſe-radiſh; pour your ſauce into boats or baſons. So you may fry it, ragoo it, or bake it. *Glaſſe*, 187. *Maſon*, 218.

Another way to boil Sturgeon.

Stew the ſturgeon in as much liquid as will ſtew it, being half fiſh-broth or water, and half white wine, with a little vinegar, ſliced roots, onions, ſweet herbs, whole pepper, and ſalt. When done, ſerve upon a napkin. Garniſh with green parſley, and ſerve with what ſauces you pleaſe in ſauce-boats, ſuch as capers, anchovies, &c. *Dalrymple*, 299.

Another

Another way to boil Sturgeon.

Boil the ſturgeon in juſt as much liquid as will do between boiling and ſtewing; put to this ſome broth, butter, a little vinegar and white wine, all ſorts of ſweet herbs, bits of carrots, ſlices of onions, whole pepper, and ſalt, according to the bigneſs of the fiſh. If a whole one, when properly cleaned, ſtuff it with all ſorts of ſweet herbs chopped, pepper and ſalt, all mixed with good butter, and ſerve upon a napkin garniſhed with green parſley. Serve what ſauce you think proper in boats, ſuch as anchovies, capers, &c. *Clermont*, 364.

Another way.

Lay as large a piece as you pleaſe of your ſturgeon all night in ſalt water, having firſt taken care to waſh it clean. Take it out the next morning, and rub it with allegar, and let it lie in it two hours. Put your ſturgeon into the fiſh-kettle when full of boiling water, and throw in an ounce of bay-ſalt, a few ſprigs of ſweet marjoram, and two large onions. When you perceive the bones begin to leave the fiſh, take it up, and ſtrip off the ſkin; then flour it well, put it before the fire, and having baſted it with freſh butter, let it ſtand till it be of a fine brown. When you diſh it up, you muſt make uſe of the white ſauce. Criſp parſley, and red pickles, muſt be your garniſh. *Farley*, 29.

To boil Mackrel.

Make a ſauce with half a pint of white wine, ſome weak broth, ſweet herbs, bits of roots, ſlices of onions, pepper and ſalt; boil theſe together about an hour; then boil the fiſh therein, and ſerve with a ſauce made of butter, a little flour, ſome ſcalded chopped fennel, one ſhallot chopped very fine, a little of the boiling liquid, and a lemon ſqueeze when ready. *Clermont*, 382.

Another way to boil a Mackrel.

Boil them in ſalt and water; a very little vinegar. Fennel ſauce, and coddled gooſeberries. *Maſon*, 228.

Another

Another way to boil Mackrel.

Gut your mackrel, and dry them carefully with a clean cloth, then rub them ſlightly over with a little vinegar, and lay them ſtraight on your fiſh-plate (for turning them round often breaks them); put a little ſalt in the water when it boils; put them into your fiſh-pan, and boil then gently fifteen minutes, then take them up and drain them well, and put the water that runs from them into a ſauce-pan, with two tea-ſpoonfuls of lemon-pickle, one meat ſpoonful of walnut catchup, the ſame of browning, a blade or two of mace, one anchovy, a ſlice of lemon; boil them all together a quarter of an hour, then ſtrain it through a hair ſieve, and thicken it with flour and butter; ſend it in a ſauce-boat, and parſley-ſauce in another; diſh up your fiſh with the tails in the middle. Garniſh it with ſcraped horſe-radiſh and barberries. *Raffald*, 32.

To boil Plaice or Flounders.

Let your water boil, throw ſome ſalt in, then put in your fiſh; boil it till you think it is enough, and take it out of the water in a ſlice to drain. Take two ſpoonfuls of the liquor, with a little ſalt, and a little grated nutmeg; then beat up the yolk of an egg very well with the liquor, and ſtir in the egg; beat it well together, with a knife carefully ſlice away all the little bones round the fiſh, pour the ſauce over it, then ſet it over a chafing-diſh of coals for a minute, and ſend it hot away. Or, in the room of this ſauce, add melted butter in a cup.

Another way.

Put on a ſtew-pan, with water ſufficient to cover the quantity of flounders, &c. which are to be dreſſed; put in ſome vinegar and horſe-radiſh. When the water boils, put in the fiſh, but let them be well cleaned, and their fins cut off; do not let them boil too faſt, leſt they break. When they are enough, lay them on a fiſh-plate, the tails in the middle. Sauce—parſley and butter. Dabs are boiled in the ſame manner. *Maſon*, 248.

Another

Another way.

Cut off the fins, with the brown ſide under the head, and take out the guts. Dry them with a cloth, and boil them in ſalt and water. Garniſh them with red cabbage, and ſerve them up either with gravy, ſhrimp, cockle, or muſſel ſauce. *Farley*, 30.

Plaice and Flounders may be dreſſed in the ſame manner, and in all the different ways of ſmall turbots. *Clermont*, 283.

To boil Soals.

Take a pair of ſoals, make them clean, lay them in vinegar, ſalt, and water, two hours; then dry them in a cloth, put them into a ſtew-pan, put to them a pint of white wine, a bundle of ſweet herbs, an onion ſtuck with ſix cloves, ſome whole pepper, and a little ſalt; cover them, and let them boil. When they are enough, take them up, lay them in your diſh, ſtrain the liquor, and thicken it up with butter and flour. Pour the ſauce over, and garniſh with ſcraped horſe-radiſh and lemon. In this manner dreſs a little turbot. It is a genteel diſh for ſupper. You may add prawns, or ſhrimps, or muſſels, to your ſauce. *Glaſſe*, 189.

Another way to boil Soals.

Take two or three pair of middling ſoals; when they are ſkinned and gutted, waſh them in ſpring water, then put them on a diſh, and pour half a pint of white wine over them; turn them two or three times in it, and pour it away; then cut off the heads and tails of the ſoals, and ſet on a ſtew-pan, with a little rich fiſh broth; put in an onion cut to pieces, a bunch of ſweet herbs, pepper, ſalt, and a blade of mace. When this boils, put in the ſoals, and with them half a lemon, cut in ſlices with the peel on; let them ſimmer ſlowly, then take out the ſweet herbs, and put in a pint of ſtrong white wine, and a piece of butter rolled in flour; let them all ſimmer together till the ſoals are enough.

While the fiſh are doing, put in half a pint of veal gravy, and a quarter of a pint of eſſence of ham; let it boil a little, take up the ſoals, and pour this over it. *Maſon*, 224.

Soals, in the common way, ſhould be boiled in ſalt and water. *Maſon*, 224.

Another way to boil Soals.

Take three quarts of ſpring water, and a handful of ſalt; let them boil; then put in your ſoals, boil them gently for ten minutes, then diſh them up in a clean napkin, with anchovy ſauce, or ſhrimp ſauce in boats.

To boil Herrings.

Scale, gut, and waſh your herrings; dry them clean, and rub them over with a little vinegar and ſalt; ſkewer them with their tails in their mouth, and lay them on your fiſh-plate. When your water boils, put them in, they will take ten or twelve minutes boiling. When you take them up, drain them over the water, then turn the heads into the middle of your diſh. Lay round them ſcraped horſe-radiſh, parſley and butter for ſauce. *Raffald*, 30.

Mr. Farley has the next preceding receipt, in his London Art of Cookery, with only the following addition—"Though herrings are ſeldom boiled, yet as they are ſometimes ordered to be dreſſed in that manner, we ſhall direct the cook how that is to be done." Page 33.

Another way.

The propereſt time for boiling herrings, is when they come before and at the beginning of the mackrel ſeaſon; they are by many people reckoned better than when full of roe: the fleſh is much poorer than at this ſeaſon, when their breeding time is over, and they have had time to feed and recover their fleſh.

Clean half a dozen herrings, and throw them into a pan of cold water, ſtir them about, and change the water once; ſet on a ſtew-pan, with water enough to cover them, ſome ſalt, and a little vinegar. When the water boils, put in the herrings; when they are enough, lay them on a fiſh-plate, in a warm diſh. Sauce—fennel boiled and chopped ſmall, with melted butter.

To boil Eels.

Having ſkinned, gutted, and taken the blood out of your eels, cut off their heads, dry them, and turn them round on your fiſh-plate. Boil them in ſalt and water, and ſerve them up with parſley ſauce. *Farley*, 31.

Another way.

Make a brown of butter and flour; when it is of a good colour, add a little broth, cullis, a pint of white wine, one dozen and an half of ſmall onions firſt blanched, a few muſhrooms, a faggot of parſley and ſweet herbs, three cloves, whole pepper and ſalt; ſtew this until the onions are near done, then put the eels to it, cut in pieces; ſtew on a ſmart fire, reduce the ſauce to a proper conſiſtence; when ready, add a chopped anchovy, and a few whole capers. Garniſh the diſh with fried bread. *Dalrymple*, 278.

CHAP. III.

MADE DISHES OF BEEF.

AS this is one of the moſt important chapters in the book, it may not be improper to give the young cook ſome geral hints It is an important point to take care that all the copper veſſels be well tinned, and kept perfectly clean from any foulneſs or grittineſs. Before you put eggs or cream into your white ſauce, have all your ingredients well boiled, and the whole of a proper thickneſs; for neither eggs nor cream will contribute much to thicken it. After you have put them in, do not ſtir them with a ſpoon, nor ſet your pan on the fire, for fear it ſhould gather at the bottom, and be lumpy; but hold your pan at a proper height from the fire, and keep ſhaking it round one way, which will keep the ſauce from curdling; and be particularly cautious, that you do not ſuffer it to boil. Remember to take out your collops, meat, or whatever you are dreſſing, with a fiſh-ſlice, and ſtrain your ſauce upon it, which will prevent ſmall bits of meat mixing with your ſauce, and thereby have it clear and fine. In browning diſhes, be particularly cautious that no fat floats on the top of the gravy, which will be the caſe if you do not properly ſkim it. It ſhould be of a fine brown, without any one predominant taſte, which muſt depend on the judicious proportion in the mixture of your various articles of ingredients. If you make uſe of wine, or anchovy, take off its rawneſs by putting it in ſome time before your diſh is ready; for nothing injures the reputation of a made-diſh ſo much as raw wine, or freſh anchovy. Be ſure to put your fried force-meat balls to drain on a ſieve, that the fat may run from them, and never let them boil in your ſauce, as that will ſoften them, and give them a greaſy appearance. To put them in after the meat is diſhed up, is indiſputably the beſt method. In almoſt every made-diſh, you may uſe force-meat balls, morels, truffles, artichoke bottoms, and pickled muſhrooms; and in ſeveral made-diſhes, a roll of force-meat may ſupply the place of balls; and where it can be uſed with propriety, it is to be preferred.

Browning

Browning for Made Diſhes.

Beat ſmall four ounces of treble-refined ſugar, put it in a clean iron frying-pan, with one ounce of butter; ſet it over a clear fire, mix it very well together all the time; when it begins to bè frothy, the ſugar is diſſolving, hold it higher over the fire, have ready a pint of red wine; when the ſugar and butter is of a deep brown, pour in a little of the wine, and ſtir it well together; then add more wine, and keep ſtirring it all the time; put in half an ounce of Jamaica pepper, ſix cloves, four ſhallots peeled, two or three blades of mace, three ſpoonfuls of muſhroom catchup, a little ſalt, the outrinds of one lemon; boil them ſlowly for ten minutes, then pour it into a baſon. When cold, take off the ſcum very clean, and bottle it for uſe. *Raffald*, 81.

Beef A-la-mode.

Take ſome of the round of beef, the veiny piece, or ſmall round (what is generally called the mouſe-buttock); cut it five or ſix inches thick; cut ſome pieces of fat bacon into long bits; take an equal quantity of beaten mace, pepper, and nutmeg, with double the quantity of ſalt, if wanted; mix them together, dip the bacon into ſome vinegar (garlick vinegar, if agreeable), then into the ſpice; lard the beef with a larding-pin, very thick and even, put the meat into a pot juſt large enough to hold it, with a gill of vinegar, two large onions, a bunch of ſweet herbs, half a pint of red wine, and ſome lemon-peel. Cover it down very cloſe, and put a wet cloth round the edge of the pot, to prevent the ſteam evaporating; when it is half done, turn it, and cover it up again; do it over a ſtove, or a very ſlow fire. It will take five hours and an half before it is done.

N. B. Truffles and morels may be added to it. *Maſon*, 123.

Beef A-la-mode another way.

Take a ſmall buttock, or leg-of-mutton piece of beef, or a clod, or a piece of buttock of beef, alſo two dozen of cloves, as much mace, and half an ounce of all-ſpice beat fine; chop a large handful of parſley, and all ſorts of ſweet herbs fine;

cut ſome fat bacon as long as the beef is thick, and about a quarter of an inch ſquare, and put it into the ſpice, &c. (and into the beef the ſame) put it into a pot, and cover it with water; chop four large onions very fine, and ſix cloves of garlic, ſix bay-leaves, and a handful of champignons, or freſh muſhrooms; put all into the pot, with a pint of porter or ale, and half a pint of red wine; put in ſome pepper and ſalt, ſome chyan pepper, a ſpoonful of vinegar, ſtrew three handfuls of bread-raſpings, ſifted fine, over all; cover the pot cloſe, and ſtew it for ſix hours, or according to the ſize of the piece; if a large piece, eight hours; then take the beef out, and put it in a deep diſh, and keep it hot over ſome boiling water; ſtrain the gravy through a ſieve, and pick out the champignons or muſhrooms; ſkim all the fat off clean, put it into your pot again, and give it a boil up; if not ſeaſoned enough, ſeaſon it to your liking; then put the gravy over your beef, and ſend it to table hot; or you may cut it in ſlices if you like it beſt, or put it to get cold, and cut it in ſlices with the gravy over it; for when the gravy is cold, it will be in a ſtrong jelly.

Beef A-la-mode another way.

Having boned a rump of beef, lard the top with bacon, and make the following force-meat.—Take four ounces of marrow, the crumbs of a penny loaf, a few ſweet herbs chopped ſmall, two heads of garlic, and ſeaſon them to your taſte, with ſalt, pepper, and nutmeg; then beat up the yolks of four eggs. Mix all together, and ſtuff it into the beef at the parts from whence the bone was extracted, and alſo in ſeveral of the lean parts. Skewer it round, and faſten it properly with a ſtring. Put it into the pot, throw in a pint of red wine, and tie the pot down with a ſtrong paper. Put it into the oven for three or four hours, and when it comes out, if it is to be eaten hot, ſkim the fat from the gravy, and add a ſpoonful of pickled muſhrooms, and half an ounce of morels. Thicken it with flour and butter, diſh it up, and pour on your gravy. Garniſh it with force-meat balls. *Farley*, 91.

Mrs. Raffald, in page 16 of The Experienced Engliſh Houſe-keeper, has the ſame receipt as the next above, except the following trifling difference. She ſays it is to be baked *three hours*, *Mr. Farley* ſays, *three or four hours*.

Another

Another way.

Cut ſome of the round of beef into pieces, lard and fry them, put to them ſome beef broth, a bunch of ſweet herbs, an onion, a few pepper-corns and cloves; ſtew this gently till tender, covered cloſe, then ſkim off the fat, and add a few muſhrooms.—N. B. Water may be uſed inſtead of broth. *Maſon*, 123.

Beef a-la-daube.

Take a rump and bone it, or a part of the leg-of-mutton piece, or a piece of the buttock; cut ſome fat bacon as long as the beef is thick, and about a quarter of an inch ſquare; take eight cloves, four blades of mace, a little all-ſpice, and half a nutmeg beat very fine; chop a good handful of parſley fine, ſome ſweet herbs of all ſorts chopped fine, and ſome pepper and ſalt; roll the bacon in theſe, and then take a large larding pin, or a ſmall-bladed knife, and put the bacon through and through the beef with the larding-pin or knife. When that is done, pour it into the ſtew-pan with brown gravy enough to cover it. Chop three blades of garlic very fine, and put in ſome freſh muſhrooms or champignons, two large onions, and a carrot: ſtew it gently for ſix hours; then take the meat out, ſtrain off the gravy, and ſkim all the fat off. Put your meat and gravy into the pan again; put a gill of white wine into the gravy, and if it wants ſeaſoning, ſeaſon with pepper and ſalt; ſtew them gently for half an hour; add ſome artichoke bottoms, truffles and morels, oyſters, and a ſpoonful of vinegar. Put the meat into a ſoup-diſh, and the ſauce over it; or you may put turnips cut in round pieces, and carrots cut round, ſome ſmall onions, and thicken the ſauce; then put the meat in, and ſtew it gently for half an hour with a gill of white wine. Some like ſavoys or cabbage ſtewed, and put into the ſauce. *Glaſſe*, 36. *Farley*, 91.

Beef a-la-daube another way.

Take a round, a rump, or a veiny piece of beef, lard it with bacon, half roaſt it, or fry it brown; put it into a ſtew-pan, or a pot that will juſt hold it, ſome gravy, an onion ſtuck with cloves, half a pint of white wine, a gill of vinegar, a bunch of ſweet herbs, pepper, cloves, mace, and ſalt; cover it down very cloſe, let it but juſt ſimmer till it is ten-

der; take two ox-palates, two ſweet-breads, truffles, morels, artichoke bottoms, ſtew them all together in ſome gravy, and pour over the beef. Have ready ſome force-meat balls fried; make ſome long, others round; dip ſome ſippets into butter, fry and cut them three corner ways, and ſtick them into the meat: lay the balls round the diſh. *Maſon*, 124.

Beef Tremblant—Trembling Beef.

A rump of beef is the beſt for this; but it muſt be vaſtly cut and trimmed; cut the edge of the edge-bone off quite cloſe to the meat, that it may lay flat in your diſh; and if it is large, cut it at the chump-end ſo as to make it ſquare; hang it up for three or four days, or more, without ſalt; prepare a marinade*, and leave it all night in ſoak, fillet it two or three times acroſs, and put it into a pot, the fat uppermoſt; put in as much water as will a little more than cover it, take care to ſkim it well, and ſeaſon as you would for a good broth, adding about a pint of white wine; let it ſimmer for as long a time as it will hang together. There are many ſauces for this piece of meat, particularly carrots, herbs, &c. minced. Your carrots ſhould be cut an inch long, and boiled a little in water, and afterwards ſtewed in ſome cullis proportionate to your meat. When they are done tender, diſh in a glaſs of white wine, a little minced ſhallot and parſley, and the juice of a lemon; take your beef out upon a cloth, clean it neatly from its fat and liquor, place it hot and whole in your diſh, and pour your ſauce hot over it. Strew ſome minced parſley over it, it looks prettier. *Verral*, 59.

Another way.

Take the fat end of a briſket of beef, and tie it up cloſe with packthread; put it in a pot of water, and boil it ſix hours very gently; ſeaſon the water with a little ſalt, a handful of all-ſpice, two onions, two turnips, and a carrot: in the mean while, put a piece of butter in a ſtew-pan and melt it, then put in two ſpoonfuls of flour, and ſtir it till it is ſmooth; put in a quart of gravy, a ſpoonful of catchup, the ſame of browning, a gill of white wine, carrots and turnips, and cut the ſame as for an harrico of mutton; ſtew them

* A pickle.

gently

gently till the roots are tender, ſeaſon with pepper and ſalt, ſkim all the fat clean off, put the beef in the diſh, and pour the ſauce all over. Garniſh with pickle of any ſort, or make a ſauce thus:—Chop a handful of parſley, one onion, four pickled cucumbers, one walnut, and a gill of capers; put them in a pint of good gravy, and thicken it with a little butter rolled in flour, and ſeaſon it with pepper and ſalt; boil it up for ten minutes, and then put it over the beef; or you may put the beef in a diſh, and put greens and carrots round it. *Glaſſe*, 33. *Farley*, 93.

Another way.

Cut a ſmall rump of beef very neatly, ſo as to lay flat in the diſh, let it hang according as the weather will permit, bind it about with a ſtring, put it into a pot with water enough to cover it, about a pint of Madeira, an onion ſtuck with cloves, a piece of lemon-peel, a bunch of ſweet herbs, ſome whole pepper; let it ſtew gently for ſo long a time as it will hang together; take out the beef, ſkim the ſauce very clean, firſt ſtrained; have ſome carrots, firſt half-boiled and cut in ſlips an inch long, then ſtewed in about a pint of cullis, with ſmall onions, or ſhallots, minced, chopped parſley, and a little tarragon; add to this as much of the liquor, the beef was ſtewed in, as will make ſauce enough, more wine if neceſſary, and a little juice of lemon; wipe the meat, take off the ſtring, and pour the ſauce over it when it has boiled up a minute or two. If it is deſigned for a ſide diſh, cut the meat to a proportionable ſize.

Beef a-la-Royal—Beef Royal.

Bone a briſket of beef, and make holes in it with a knife, about an inch from one another; fill one hole with fat bacon, a ſecond with chopped parſley, and a third with chopped oyſters, ſeaſoned with nutmeg, pepper, and ſalt, till you have done the briſket over, then pour a pint of red wine boiling hot upon the beef, dredge it with flour, ſend it to the oven, and bake it three hours or better. When it comes out of the oven, take off the fat, and ſtrain the gravy over your beef. Garniſh with pickles, and ſerve it up. *Raſſald*, 117.

Beef a-la-Royal another way.

Bone a rump, ſirloin, or briſket, and cut ſome holes in it at a little diſtance from each other; fill the holes, one with chopped oyſters, another with fat bacon, and the other with chopped parſley; dip each of theſe, before the beef is ſtuffed, into a ſeaſoning made with ſalt, pepper, beaten mace, nutmeg, grated lemon-peel, ſweet marjoram, and thyme; put a piece of butter into a frying-pan, and when it has done hiſſing, put in the beef, make it of a fine brown, then put it into ſome broth made of the bones, with a bay-leaf, a pint of red wine, two anchovies, and a quarter of a pint of ſmall beer; cover it cloſe, and let it ſtew till it is tender; then take out the beef, ſkim off the fat, and ſtrain the gravy; add two ox-palates ſtewed tender and cut into pieces, ſome pickled gerkins, truffles, morels, and a little muſhroom powder; let all theſe boil together. Thicken the ſauce with a bit of butter rolled in flour, put in the beef to warm, pour the ſauce over it, and ſerve it up. *Maſon*, 124.

Another way.

Take a ſirloin of beef, or a large rump, bone it, and beat it very well; then lard it with bacon, ſeaſon it all over with ſalt, pepper, mace, cloves, and nutmeg, all beat fine, ſome lemon peel cut ſmall, and ſome ſweet herbs; in the mean time make a ſtrong broth of the bones; take a piece of butter with a little flour, brown it, and put in the beef; keep it turning often till it is brown, then ſtrain the broth, put all together in a pot, put in a bay-leaf, a few truffles, and ſome ox-palates cut ſmall; cover it cloſe, and let it ſtew till it is tender; take out the beef, ſkim off all the fat, pour in a pint of claret, ſome fried oyſters, an anchovy, and ſome gerkins ſhred ſmall; boil all together, put in the beef to warm, thicken your ſauce with a piece of butter rolled in flour, or muſhroom powder. Lay your meat in the diſh, pour the ſauce over it, and ſend it to table. This may be eat either hot or cold. *Glaſſe*, 42.

Beef Olives.

Cut ſteaks from the rump, or inſide of the ſirloin, half an inch thick, about ſix inches long, and four or five broad, beat them a little, and rub them over with the yolk of an egg; ſtrew on bread crumbs, parſley chopped, lemon-peel ſhred, pepper and ſalt, chopped ſuet or marrow, and grated nutmeg; roll them up tight, ſkewer them, and fry or brown them in a Dutch oven; ſtew them in ſome beef broth or gravy until tender, thicken the gravy with a little flour; then add a little catchup, and a little lemon juice. To enrich them, add pickled muſhrooms, hard yolks of eggs, and force-meat balls. *Maſon*, 128.

Mrs. Raffald has given the ſame receipt in other words, page 117.

Another way.

Cut a rump of beef into ſteaks half an inch thick, as ſquare as you can, and about ten inches long; cut a piece of fat bacon as wide as the beef, and about three parts as long. Put part of the yolk of an egg on the beef, and put the bacon on it and the yolk of an egg on the bacon. Put ſome good ſavoury force-meat on that, ſome of the yolk of an egg on the force-meat, and then roll them up, and tie them round with a ſtring in two places. Put ſome crumbs of bread, and ſome of the yolk of an egg on them; then fry them brown in a large pan, and ſome beef dripping, and when they are fried ſufficiently, take them out, and put them to drain. Melt ſome butter in a ſtew-pan, put in a a ſpoonful of flour, and ſtir it well till it is ſmooth. Then put in a pint of good gravy, with a gill of white wine, and then put in the olives, and ſtew them for an hour. Add ſome muſhrooms, truffles, and morels, force-meat balls, ſweet-breads cut in ſmall pieces, and ſome ox-palates. Squeeze in the juice of half a lemon, and ſeaſon it well with pepper and ſalt. Toſs them up, and having carefully ſkimmed off the fat, lay them in the diſh, and garniſh with lemon and beet-root. *Farley*, 92. *Glaſſe*, 37.

Beef a l'ecarlate—Scarlet Beef.*

A ſquare piece of the middle of the briſket is what is generally provided for this diſh, about ſix or eight pounds. Take half a pound of ſalt-petre, beat it well, and rub over your beef, wrap it up in a cloth, and bury it in ſalt for ſeven or eight days, but not to touch the ſalt; ſtew it in the manner of *beef tremblant*, and ſeaſoned ſo; let it be done very tender, and have ſome cabbage or ſavoy, tied up, and ſtewed with it for an hour, ſqueeze the fat and liquor well from them, and put them into a ſtew-pan with a ladle or two of cullis; add a little ſhallot, minced parſley, and the juice of a lemon; take out your beef upon a cloth to drain it well, diſh it up with your cabbage round it, cut it in notches acroſs, and pour your ſauce over it very hot.

This is ſometimes ſerved to table with lettuce, tops of aſparagus, carrots, turnips, or any ſort of garden things the ſauces are made of. *Verral*, 65.

Another way.

Take a briſket, or the thick part of the thin flank, rub it over well with ſome ſalt-petre beat ſmall, then take half a pound of coarſe ſugar, a pound of common ſalt, two ounces of bay ſalt, mix it all together, and rub it well on the beef; turn it every day, and let it lie twelve days, or a fortnight.

It eats very good cold, with a weight laid upon it, and then cut into ſlices. *Maſon*, 125. *Glaſſe*, 36. *Farley*, 96.

Another way.

Bone a rump of beef, ſoak it three or four times in a marinade made of oil, ſeven or eight whole cloves of garlick, half a pound of ſalt, half an ounce of mixed ſpices, thyme, laurel, and baſil; boil the beef in the marinade, with a pint of white wine, and as much broth; when done, wipe the fat clean off, ſift part of the broth, and add a little cullis; reduce it to a pretty thick ſauce.—The breaſt, or any part of the briſket, may be done the ſame. *Clermont*, 70. *Dalrymple*, 69.

* This is erroneouſly called *Beef Eſcarlot*, by Mrs. Glaſſe and Mr. Farley.—Mrs. Maſon calls it *Beef Ecarlate*.

Scarlet

Scarlet Beef, without ſalt-petre.

Bone a rump of beef, mix a pound of ſalt with an ounce of ſpices, cut about a pound and a half of bacon in thick pieces to lard it with in the inſide, make the ſalt and ſpices to ſtick to the lard as much as poſſible, then rub the beef with the remainder; roll it in a linen cloth, with eight laurel leaves, thyme and baſil in proportion, a quarter of a pound of juniper berries; put a coarſer cloth round it, and put it in the ground ſix or ſeven days, that will make it red inſtead of ſalt-petre; then boil it with a few ſlices of beef, and broth without ſalt, a faggot of onions and carrots, Let it cool in its broth. *Clermont*, 70.

A Fricando of Beef.

Cut a few ſlices of beef five or ſix inches long, and half an inch thick, lard it with bacon, dredge it well with flour, and ſet it before a briſk fire to brown; then put it in a toſſing-pan, with a quart of gravy, a few morels and truffles, half a lemon, and ſtew them half an hour; then add one ſpoonful of catchup, the ſame of browning, and a little chyan; thicken your ſauce, and pour it over your fricando. Lay round them force-meat balls, and the yolks of hard eggs. *Raffald*, 115.

Another way.

Take a piece or pieces of beef, of what bigneſs you pleaſe; lard it with coarſe pieces of bacon, ſeaſoned with ſpices; boil it in broth, with a little white wine, a faggot of parſley, ſweet herbs, a clove of garlick, ſhallots, four cloves, whole pepper, and ſalt. When tender, ſift the ſauce, ſkim it well, and reduce it to a glaze, with which you glaze the larded ſide; and ſerve it upon what ſtewed herbs you pleaſe. *Dalrymple*, 65.

To ragoo a piece of Beef.

Take a large piece of the flank, which has fat at the top, cut ſquare, or any piece that is all meat, and has fat at the top, but no bones. The rump does well. Cut all nicely off

off the bone (which makes fine ſoup); then take a large ſtew-pan, and with a good piece of butter fry it a little brown all over, flouring your meat well before you put it into the pan; then pour in as much gravy as will cover it, made thus:—take about a pound of coarſe beef, a little piece of veal cut ſmall, a bundle of ſweet herbs, an onion, ſome whole black pepper, and white pepper, two or three large blades of mace, four or five cloves, a piece of carrot, a little piece of bacon, ſteeped in vinegar a little while, and a cruſt of bread toaſted brown; put to this a quart of white wine, and let it boil till half is waſted. While this is making, pour a quart of boiling water into the ſtew-pan, cover it cloſe, and let it be ſtewing ſoftly; when the gravy is done, ſtrain it, pour it into the pan where the beef is, take an ounce of truffles and morels cut ſmall, ſome freſh or dried muſhrooms cut ſmall, two ſpoonfuls of catchup, and cover it cloſe. Let all this ſtew till the ſauce is rich and thick; then have ready ſome artichoke bottoms cut into four, and a few pickled muſhrooms; give them a boil or two, and when your meat is tender, and your ſauce quite rich, lay the meat into a diſh, and pour the ſauce over it. You may add a ſweet-bread cut in ſix pieces, a palate ſtewed tender cut into little pieces, ſome cocks'-combs, and a few force-meat balls. Theſe are a great addition, but it will be good without.

Note—for variety, when the beef is ready, and the gravy put to it, add a large bunch of celery, cut ſmall and waſhed clean, two ſpoonfuls of catchup, and a glaſs of red wine. Omit all the other ingredients. When the meat and celery are tender, and the ſauce is rich and good, ſerve it up. It is alſo very good this way:—take ſix large cucumbers, ſcoop out the ſeeds, pare them, cut them into ſlices, and do them juſt as you do the celery. *Glaſſe*, 33.

To ſtew a Rump of Beef.

Half roaſt your beef, then put it in a large ſauce-pan or cauldron, with two quarts of water, and one of red wine, two or three blades of mace, a ſhallot, one ſpoonful of lemon pickle, two of walnut catchup, the ſame of browning. Chyan pepper and ſalt to your taſte; let it ſtew over a gentle fire, cloſe covered, for two hours, then take up your beef, and lay it in a deep diſh, ſkim off the fat, and ſtrain the gravy, and put in one ounce of morels, and half a pint of muſhrooms; thicken

thicken your gravy, and pour it over your beef; lay round it force-meat balls. Garniſh with horſe-radiſh, and ſerve it up. *Raffald*, 114.

Another way.

Garniſh the bottom of your pot with ſlices of bacon, ſliced onions, and roots; then put the beef upon it well tied; ſoak it ſome time, then add broth, pepper, and ſalt, a faggot of parſley, green onions, two cloves of garlick, two laurel leaves, thyme, baſil, and ſix cloves; braze on a ſlow fire. When half done, put to it ſmall ſavoys, prepared in this manner:—boil a whole ſavoy about half an hour, then ſqueeze the water from it; have a good force-meat made with fillet of veal, beef ſuet, two or three eggs, chopped parſley and ſhallots, pepper and ſalt, and crumbs of bread ſoaked in cream; take the cabbage-leaves one by one, and put ſome of this force-meat upon them; then put them together in form of a cabbage; make as many as you think proper; tie them well all round, and put them in the braze with the beef. When done, take them out, and wipe them free from fat; you ſerve them in the ſame diſh with the beef, and a ſauce made with cullis and minced anchovies; if you have no cullis, ſift ſome of the braze, and a little butter rolled in flour; add fine chopped parſley, and juice of lemon or vinegar. *Clermont*, 69. *Dalrymple*, 67.

Another way.

Having boiled it till it is little more than half enough, take it up, and peel off the ſkin; take ſalt, pepper, beaten mace, grated nutmeg, a handful of parſley, a little thyme, winter ſavory, ſweet marjoram, all chopped fine and mixed, and ſtuff them in great holes in the fat and lean, the reſt ſpread over it, with the yolks of two eggs; ſave the gravy that runs out, put to it a pint of claret, and put the meat in a deep pan; pour the liquor in, cover it cloſe, and let it bake two hours; then put it into the diſh, ſtrain the liquor through a ſieve, and ſkim off the fat very clean; then pour it over the meat, and ſend it to table.

Rump

Rump au Ragout.

Cut the meat from the bone, flour and fry it, pour over it a little boiling water, and about a pint of ſmall beer; add a carrot or two, an onion ſtuck with cloves, ſome whole pepper, ſalt, a piece of lemon-peel, and a bunch of ſweet herbs; let theſe ſtew an hour, then add ſome good gravy. When the meat is tender, take it out, ſtrain the ſauce, thicken it with a little flour; add a little celery ready boiled, and a little catchup; put in the meat, and juſt ſimmer it up. Or the celery may be omitted, and the ragoo enriched by adding muſhrooms freſh or pickled, artichoke-bottoms boiled and quartered, and hard yolks of eggs.

N. B. A piece of flank, or any piece that can be cut free from bone, will do inſtead of the rump. *Maſon*, 125.

Rump of Beef ſmoked.

Bone a rump of beef as well as poſſible without ſpoiling the ſhape; ſalt it with a pound of ſalt, and two ounces of ſalt-petre; put it in a ſalting-pan, length-ways, with all ſorts of ſweet herbs, as parſley, ſhallots, thyme, laurel, baſil, winter ſavory, half a handful of juniper berries, a little coriandar, ſix cloves, and two cloves of garlick; leave it about a week or ten days in ſalt, then hang it in the chimney; when dried, keep it in a dry place. When you want to uſe it, boil it in water without ſalt, with a few onions, cloves, a faggot of ſweet herbs, and a little nutmeg: let it cool in the liquor, and ſerve it cold upon a napkin. Garniſh with parſley. If you think it will be too ſalt, ſoak it ſome time before boiling. *Dalrymple*, 68.

To force the inſide of a Sirloin of Beef.

Spit your ſirloin, then cut off from the inſide all the ſkin and fat together, and then take off all the fleſh to the bones; chop the meat very fine with a little beaten mace, two or three ſhallots, one anchovy, half a pint of red wine, a little pepper and ſalt, and put it on the bones again; lay your fat and skin on again, and skewer it cloſe, and paper it well. When roaſted, take off the fat, and diſh up the ſirloin; pour over it a ſauce made of a little red wine, a ſhallot, one anchovy,

chovy, two or three ſlices of horſe-radiſh, and ſerve it up. *Raffald*, 113.

Another way.

Take a ſharp knife, and carefully lift up the fat of the inſide, take out all the meat cloſe to the bone, chop it ſmall, take a pound of ſuet and chop fine, about as many crumbs of bread, a little thyme and lemon-peel, a little pepper and ſalt, half a nutmeg grated, and two ſhallots chopped fine; mix and beat all very fine in a marble mortar, with a glaſs of red wine, then put it into the ſame place, cover it with the ſkin and fat, ſkewer it down with fine skewers, and cover it with paper. Do not take the paper off till the meat is in the diſh. Take a quarter of a pint of red wine, two ſhallots ſhred ſmall, boil them, and pour them into the diſh, with the gravy which comes out of the meat: it eats very well. Spit your meat before you take out the inſide. *Glaſſe*, 34. *Maſon*, 126. *Farley*, 95.

Another way.

When it is quite roaſted, take it up, and lay it in the diſh with the inſide uppermoſt; with a ſharp knife lift up the skin, hack and cut out the inſide very fine, ſhake a little pepper and ſalt over it, with two ſhallots, cover it with the skin, and ſend it to table. You may add red wine or vinegar, juſt as you like.

To broil Beef Steaks.

Cut your ſteaks off a rump of beef about half an inch thick, let your fire be clear, rub your gridiron well with beef ſuet; when it is hot, lay them on, let them broil till they begin to brown, turn them, and when the other ſide is brown, lay them on a hot diſh, with a ſlice of butter between each ſteak; ſprinkle a little pepper and ſalt over them, let them ſtand two or three minutes, then ſlice a ſhallot (as thin as poſſible) into a ſpoonful of water, lay on your ſteaks again, keep turning them till they are enough, put them on your diſh, pour the ſhallot and water amongſt them, and ſend them to table. *Farley*, 49.

Another way.

Firſt have a very clear brisk fire: let your gridiron be very clean; put it on the fire, and take a chafing-diſh with a few hot coals out of the fire. Put the diſh on it which is to lay your ſteaks on, then take fine rump ſteaks about half an inch thick; put a little pepper and ſalt on them, lay them on the gridiron, and (if you like it) take a ſhallot or two, or a fine onion, and cut it fine; put it into your diſh. Keep turning your ſteaks quick till they are done, for that keeps the gravy in them. When the ſteaks are enough, take them carefully off into your diſh, that none of the gravy be loſt; then have ready a hot diſh and cover, and carry them hot to table with the cover on. You may ſend ſhallots in a plate, chopped fine.

If you love pickles or horſe-radiſh with ſteaks, never garniſh your diſh, becauſe the garniſhing will be dry, and the ſteaks will be cold, but lay thoſe things on little plates, and carry to table. The great nicety is to have them hot, and full of gravy. *Glaſſe*, 7.

To fry Beef Steaks.

Take ſome ſteaks, cut out of the middle of the rump, fry them in butter; when they are done, put a little ſmall beer into the pan, if not bitter, the gravy which runs from the ſteaks, a little nutmeg, a ſhallot, ſome walnut catchup, and a piece of butter rolled in flour; ſhake it round the pan till it boils, and pour it over the ſteaks. Some ſtewed oyſters may be added, or pickled muſhrooms. *Maſon*, 127.

Another way.

Cut your ſteaks as for broiling, put them into a ſtew-pan with a good lump of butter, ſet them over a very ſlow fire, keep turning them till the butter is become a thick white gravy, pour it into a baſon, and pour more butter to them. When they are almoſt enough, pour all the gravy into your baſon, and put more butter into your pan, fry them a light brown over a quick fire. Take them out of the pan, put them in a hot pewter diſh, ſlice a ſhallot among them, put a little in your gravy that was drawn from them, and pour it hot

hot upon them: I think this is the beſt way of dreſſing beef-ſteaks. Half a pound of butter will dreſs a large diſh. *Raffald*, 71.

Another way.

Take rump-ſteaks, pepper and ſalt them, and fry them in a little butter, very quick and brown; then put them into a diſh, and pour the fat out of the frying-pan. Take half a pint of hot gravy, half a pint of hot water, and put it into the pan. Add to it a little butter rolled in flour, a little pepper and ſalt, and two or three ſhallots chopped fine. Boil them up in your pan for two minutes, and pour it over the ſteaks. You may garniſh with a little ſcraped horſe-radiſh round your diſh. *Farley*, 54. from *Glaſſe*, 39.

Another way.

Cut the lean by itſelf, and beat them well with the back of a knife, fry them in juſt as much butter as will moiſten the pan, pour out the gravy as it runs out of the meat, turn them often, do them over a gentle fire, then fry the fat by itſelf, and lay upon the meat, and put to the gravy a glaſs of red wine, half an anchovy, a little nutmeg, a little beaten pepper, and a ſhallot cut ſmall; give it two or three boils, ſeaſon it with ſalt to your palate, pour it over the ſteaks, and ſend them to table.

To ſtew Beef Steaks.

Lard the ſteaks here and there with large pieces of lard, put them in a ſtew-pan with chopped parſley, ſhallots, thyme, laurel, ſalt, whole pepper, a little white wine; ſtew ſlowly till done; ſerve either hot or cold. *Clermont*, 65.

Another way.

Lard thick ſteaks, half bacon and half anchovies; put them in a ſtew-pan upon ſlices of bacon, ſeaſon them with fine ſlices (but no ſalt, as the anchovies will anſwer) a faggot of parſley and ſweet herbs, a clove of garlick, two ſhallots, and a gill of white wine; ſtew them very ſlowly for about four hours, then ſift the ſauce thraugh a lawn ſieve; add a little

butter rolled in flour, according to the quantity of ſauce you want, with cullis and broth, and lemon-juice if you like it. *Dalrymple*, 64.

Another way.

Take rump-ſteaks, pepper and ſalt them, lay them in a ſtew-pan, pour in half a pint of water, a blade or two of mace, two or three cloves, a little bundle of ſweet herbs, an anchovy, a piece of butter rolled in flour, a glaſs of white wine, and an onion; cover them cloſe, and let them ſtew ſoftly till they are tender; then take out the ſteaks, flour them, fry them in freſh butter, and pour away all the fat; ſtrain the ſauce they were ſtewed in, and pour into the pan; toſs it all up together till the ſauce is quite hot and thick. If you add a quarter of a pint of oyſters, it will make it the better. Lay the ſteaks into the diſh, and pour the ſauce over them. Garniſh with any pickle you like.

Another way.

Cut three pounds of ſteaks from the leg-of-mutton piece of beef, beat them, put them into a ſtew-pan with a pint of water, the ſame of ſmall beer, if not bitter; if it is, put leſs beer and more water, ſix cloves, a large onion, a bunch of ſweet herbs, a carrot, a turnip, pepper and ſalt; ſtew this very gently (cloſe covered) four or five hours, but take care the meat does not go to rags by doing too faſt; take up the meat, ſtrain the ſauce over it; have turnips cut into balls, and carrots cut into any ſhape and boiled, which lay on the meat. It is a very good and cheap diſh. *Maſon*, 127.

Beef Steaks rolled.

Take ſome beef-ſteaks, what quantity is wanted, beat them with a cleaver to make them tender; make ſome force-meat with a pound of veal beat fine in a mortar, the fleſh of a fowl, half a pound of cold ham or gammon of bacon, fat and lean, the kidney-fat of a loin of veal, and a ſweetbread, all cut very ſmall; ſome truffles and morels ſtewed and then cut ſmall, two ſhallots, ſome parſley, a little thyme, ſome lemon-peel, the yolks of four eggs, a nutmeg grated, and half a pint of cream. Mix theſe all together, and ſtir them over a ſlow

a ſlow fire for ten minutes; put them upon the ſteaks, and roll them up; than ſkewer them tight, put them into the frying-pan, and fry them of a nice brown; then take them from the fat, and put them into a ſtew-pan with a pint of good drawn gravy, a ſpoonful of red wine, two of catchup, a few pickled muſhrooms, and let them ſtew for a quarter of an hour; take up the ſteaks, cut them in two, lay the cut ſide uppermoſt. Garniſh with lemon. *Maſon*, 128. *Glaſſe*, 40.

N. B. Before you put the force-meat into the beef, you are to ſtir it all together over a ſlow fire for eight or ten minutes. *Glaſſe*, 40.

A Rib of Beef Glaſſé, with ſpinach.

Provide one of the prime ribs, trim it neatly, and lay it in a marinade for an hour or two; take a ſtew-pan exactly its bigneſs, put a ſlice or two of bacon at the bottom, lay in your beef, and cover it with the ſame; to ſeaſon, put in an onion or two, ſome bits of carrot, a little ſweet baſil, thyme, and parſley, a little pepper, ſalt, and a blade or two of mace; let it ſtew gently till it is very tender, take it out upon a plate, ſtrain your braze, clean it well from the fat, put it into a clean ſtew-pan, and boil it with a ladle of gravy very faſt, and you will find it come to a ſort of gluey conſiſtence; then put your beef in, and keep it hot till your dinner-time, and ſerve it up with ſpinach.

At another time you may ſerve it with ſavoys or red cabbage, ſtripped fine and ſtewed, after being blanched, only adding a bit of bacon, with a few cloves ſtuck in it in the ſtewing, but not to ſend to table.

Fillet of the ſirloin is done pretty much in the ſame way, marinaded and roaſted, with bacon over it, and the ſame ſort of ſauces. *Verral*, 84.

A Porcupine of the flat Ribs of Beef.

Bone the flat ribs, and beat it half an hour with a paſte pin, then rub it over with the yolks of eggs, ſtrew over it bread-crumbs, parſley, leeks, ſweet marjoram, lemon-peel, ſhred fine; nutmeg, pepper and ſalt; roll it up very cloſe, and bind it hard; lard it acroſs with bacon; then a row of cold boiled tongue, a third row of pickled cucumbers, a fourth

row of lemon-peel; do it all over in rows till it is larded all round, it will look like red, green, white, and yellow dice, then ſplit it or put it in a deep pot with a pint of water, lay over the caul of veal to keep it from ſcorching, tie it down with ſtrong paper, and ſend it to the oven. When it comes out, ſkim off the fat, and ſtrain your gravy into a ſauce-pan; add to it two ſpoonfuls of red wine, the ſame of browning, one of muſhroom catchup, half a lemon, thicken it with a lump of butter rolled in flour, diſh up the meat, and pour the gravy on the diſh; lay round force-meat balls, garniſh with horſe-radiſh, and ſerve it up. *Raffald*, 116.

To bake a Leg of Beef.

Take a large deep pan, and lay your beef at the bottom; then put in a little piece of bacon, a ſlice or two of carrot, ſome mace, cloves, black and white whole pepper, a large onion cut in ſlices, and a bundle of ſweet herbs. Pour in water till the meat be covered, and ſend it to the oven covered up. When it is baked, ſtrain it through a coarſe ſieve; take out all the ſinews and fat, and put them into a ſauce-pan with a few ſpoonfuls of the gravy, a little red wine, a ſmall piece of butter rolled in flour, and ſome muſtard; ſhake your ſauce-pan often, and when the ſauce is hot and thick, diſh it up, and ſend it to table. *Maſon*, 121.

Another way.

Cut the meat off a leg of beef, and break the bones; put it into an earthen pan, with two onions and a bundle of ſweet herbs, and ſeaſon it with a ſpoonful of whole pepper, and a few cloves and blades of mace. Cover it with water, and having tied the pot down cloſe with brown paper, put it into the oven to bake. As ſoon as it is enough, take it out, and ſtrain it through a ſieve, and pick out all the fat and ſinews, putting them into a ſauce-pan with a little gravy, and a piece of butter rolled in flour. Set the ſauce-pan on the fire, ſhake it often, and when it is thoroughly hot, pour it into the diſh, and ſend it to table.

Ox-cheek may be done in the ſame manner; and if you ſhould think it too ſtrong, you may weaken it by pouring in a ſufficient quantity of hot water; but cold water will ſpoil it. *Farley*, 44.

To dreſs a Fillet of Beef.

It is the inſide of the ſirloin. You muſt carefully cut it all out from the bone, grate ſome nutmeg over it, a few crumbs of bread, a little pepper and ſalt, a little lemon-peel, a little thyme, ſome parſley ſhred ſmall, and roll it up tight; tie it with a piece of packthread, roaſt it, put a quart of milk and a quarter of a pound of butter into the dripping-pan, and baſte it. When it is enough, take it up, untie it, leave a little ſkewer in it to hold it together, have a little good gravy in the diſh, and ſome ſweet ſauce in a cup. You may baſte it with red wine and butter, or it will do very well with butter only. *Glaſſe*, 40.

Another way.

Lard a fillet of bacon with large pieces; let it catch a little in a ſtew-pan with butter, a bottle of white wine, and broth, ſalt and pepper; ſtew on a ſlow fire. When three parts done, ſkim off the fat, add to it a piece of butter rolled in flour, chopped parſley, ſhallots, muſhrooms, and a few tarragon leaves; put the fillet in it to finiſh, and reduce the ſauce to a proper conſiſtence. *Dalrymple*, 74.

Another way.

Soak ſix anchovies in water about two hours; ſplit them, and lard the fillet with them, intermixed with bacon; ſtew it on a ſlow fire, with a little broth and white wine, a clove of garlick, two cloves, a faggot of parſley, green onions, and ſweet herbs. When done, ſift the ſauce; add a little butter rolled in flour, and a few whole capers; make a liaſon of eggs and cream; ſerve it up on the fillet. *Clermont*, 76.

Another way.

Slice ſix onions, fry them in butter; add two chopped anchovies, a little raſped lard, two yolks of eggs, a little ſalt, and powdered baſil; ſcald the fillet of beef in boiling water; cut it in different places without ſeparating, and between put ſome of the ſtuffing; tie it up in veal caul, and roaſt it.

Serve with cullis, jelly broth, and juice of lemon. *Dalrymple*, 75.

N. B. For other modes of dreſſing a fillet of beef, the reader is referred to the inſide of a ſirloin of beef.

Bouillie Beef.

Take the thick end of a briſket of beef, put it into a kettle of water quite covered over, let it boil faſt for two hours, then keep ſtewing it cloſe by the fire for ſix hours more, and as the water waſtes, fill up the kettle; put in with the beef ſome turnips cut into little balls, carrots, and ſome celery cut in pieces; an hour before it is done, take out as much broth as will fill your ſoup-diſh, and boil in it for that hour turnips and carrots cut out in balls, or in little ſquare pieces, with ſome celery, ſalt and pepper to your taſte; ſerve it up in two diſhes, the beef by itſelf, and the ſoup by itſelf; you may put pieces of fried bread, if you like it, in your ſoup, boil in a few knots of greens; and if you think your ſoup will not be rich enough, you may add a pound or two of fried mutton chops to your broth when you take it from the beef, and let it ſtew for that hour in the broth; but be ſure to take out the mutton when you ſend it to the table. The ſoup muſt be very clear. *Raffald*, 113.

Beef in Epigram.

Roaſt a ſirloin of beef, take it off the ſpit, then raiſe the ſkin carefully off, and cut the lean parts of the beef out, but obſerve not to cut near the ends or ſides. Haſh the meat in the following manner:—cut it into pieces about as big as a crown piece, put half a pint of gravy into a toſs-pan, an onion chopped fine, two ſpoonfuls of catchup, ſome pepper and ſalt, ſix ſmall pickled cucumbers cut in thin ſlices, and the gravy that comes from the beef; a little butter rolled in flour; put the meat in, and toſs it up for five minutes, put it on the ſirloin, and then put the ſkin over and ſend it to table. Garniſh with horſe-radiſh.

You may do the inſide inſtead of the outſide if you pleaſe. *Glaſſe*, 34. *Maſon*, 126. *Farley*. 95.

To roaſt Ox Palates.

Having boiled your palates tender, blanch them, cut them into ſlices about two inches long, lard half with bacon; then have ready two or three pigeons, and two or three chicken-peepers, draw them, truſs them, and fill them with force-meat; let half of them be nicely larded, ſpit them on a bird-ſpit thus:—a bird, a palate, a ſage-leaf, and a piece of bacon; and ſo on, a bird, a palate, a ſage-leaf, and a piece of bacon. Take cocks'-combs and lamb-ſtones, parboiled and blanched, lard them with little bits of bacon, large oyſters parboiled, and each one larded with one piece of bacon; put theſe on a ſkewer, with a little piece of bacon and a ſage-leaf between them; tie them on a ſpit and roaſt them, then beat up the yolks of three eggs, ſome nutmeg, a little ſalt, and crumbs of bread: baſte them with theſe all the time they are roaſting, and have ready two ſweetbreads, each cut in two, ſome artichoke bottoms cut into four and fried, and then rub the diſh with ſhallots: lay the birds in the middle, piled upon one another, and lay the other things all ſeparate by themſelves round about in the diſh. Have ready for ſauce a pint of good gravy, a quarter of a pint of red wine, an anchovy, the oyſter-liquor, a piece of butter rolled in flour; boil all theſe together, and pour into the diſh, with a little juice of lemon. Garniſh your diſh with lemon. *Glaſſe*, 44. *Farley*, 37. from *Glaſſe*. *Maſon*, 134.

To ſtew Ox-Palates.

Waſh four ox-palates in ſeveral waters, and then lay them in warm water for half an hour, then waſh them out and put them in a pot, and tie them down with ſtrong paper, and ſend them to the oven with as much water as will cover them, or boil them till tender; then ſkin them and cut them in pieces half an inch broad, and three inches long, and put them in a toſſing-pan with a pint of veal gravy, one ſpoonful of Madeira wine, the ſame of catchup and browning, one onion ſtuck with cloves, and a ſlice of lemon; ſtew them half an hour, then take out the onion and lemon, thicken your ſauce, and put them in a diſh; have ready boiled artichoke bottoms, cut them in quarters, and lay them over your palates, with force-meat balls and morels. Garniſh with lemon, and ſerve them up. *Raffald*, 119.

Another

Another way.

Braze the palates, and cut them in ſmall pieces; put them in a ſtew-pan with a bit of butter, two ſpoonfuls of oil, ſalt, whole pepper, a little nutmeg, two chopped ſhallots, a clove of garlick, a little tarragon, muſhrooms, and parſley; ſimmer it a quarter of an hour, then add a little cullis, a glaſs of white wine, and a little jelly broth; boil it a little, ſkim it well. When ready to ſerve, add the ſqueeze of a lemon. *Dalrymple*, 58.

Another way.

Boil the palates till tender; peel and cut them in eight or ten pieces; put them in a ſtew-pan with a ſlice of ham, a faggot of parſley, chibbol, a clove of garlick, two cloves, a little butter; let it catch a little, then add a little white wine and cullis; boil it ſlowly for ſome time, ſkim it well, add pepper and ſalt according to taſte, and ſweet herbs finely chopped. When ready to ſerve, add the juice of a lemon. *Clermont*, 60.

Another way.

Clean four or five palates, put them into an earthen pan with water to cover them, tie them down, bake them or boil them; when tender, peel them, cut them into pieces, flour them; put them into ſome good gravy, with an onion, a little pounded cloves, a piece of lemon-peel, and ſome catchup; ſtew them half an hour, take out the peel, and onion, add ſome morels, force-meat balls, and lemon-juice, and, if to be had, artichoke bottoms boiled and quartered. Garniſh with lemon ſliced, or the peel cut like ſtraws. *Maſon*, 134.

To broil Ox Palates.

Boil in water as many palates as you pleaſe; peel them, and ſoak them in ſaint menoult, which is thus:—put in a ſtew-pan a little butter rolled in flour, ſalt and pepper, two ſhallots, a clove of garlick, two cloves, parſley, a laurel-leaf, thyme, with as much milk as will ſimmer your palates till tender; then take them out, and baſte them with yolks of

eggs

eggs and bread crumbs; broil them ſlowly, and ſerve them with a ſharp ſauce. *Dalrymple*, 56.

To ragoo Ox Palates.

Take four ox-palates, and boil them very tender, clean them well, cut ſome in ſquare pieces, and ſome long. Make a rich cooley thus:—put a piece of butter in your ſtew-pan, and melt it; put a large ſpoonful of flour to it, ſtir it well till it is ſmooth, then put a quart of good gravy to it, chop three ſhallots, and put in a gill of Liſbon; cut ſome lean ham very fine and put in, alſo half a lemon; boil them twenty minutes, then ſtrain it through a ſieve, put it into your pan, and the palates, with ſome force-meat balls, truffles, and morels, pickled or freſh muſhrooms ſtewed in gravy; ſeaſon with pepper and ſalt to your liking, and toſs them up five or ſix minutes, then diſh them up. Garniſh with lemon or beet root. *Glaſſe*, 44.

Slices of Fillet of Beef with clear Gravy and Rocombole.

A pound of meat is enough for this diſh. Cut it into bits about an inch thick, and flat it down with your knife, or a light cleaver; it is better than ſlicing; make it very thin, and jag it with the back of your knife croſs and croſs; rub a large ſtew-pan with butter, a little green onion and parſley minced, fry your beef briskly for two or three minutes, toſſing it that it may be done on both ſides; take it out into a ſmall ſtew-pan, and pour in a ladle of nice gravy, a little pepper, ſalt, a morſel of ſhallot and parſley; boil it but a moment. When dinner is ready, ſqueeze in a lemon or orange, and ſend it to table.

The inſide fillets of loins of mutton or pork are done in the ſame manner; and though they ſeem but trifling matters, yet if care is taken to make them very thin, and nicely fried, and not boiled too much afterwards, they are good and pretty diſhes. *Verral*, 112.

To make a Mock Hare of a Bullock's Heart.

Waſh a large bullock's heart clean, and cut off the deaf ears, and ſtuff it with ſome force-meat, as you do a hare; lay a caul of veal, or paper, over the top, to keep in the ſtuffing;

fing; roaſt it either in a cradle ſpit or a hanging one; it will take an hour and a half before a good fire; baſte it with red wine. When roaſted, take the wine out of the dripping-pan, and skim off the fat, and add a glaſs more of wine. When it is hot, put in ſome lumps of red currant jelly, and pour it in the diſh. Serve it up, and ſend in, red currant jelly, cut in ſlices, on a ſaucer. *Raffald*, 118.

To roaſt a Bullock's Heart.

Mix bread-crumbs, chopped ſuet (or a bit of butter) parſley chopped, ſweet marjoram, lemon-peel grated, pepper, ſalt, and nutmeg, with a yolk of egg; ſtuff the heart, and bake or roaſt it. Serve it with gravy, a little red wine in it, melted butter, and currant jelly in boats. Some lard it with bacon. *Maſon*, 135.

Cold roaſt Beef marinaded.

Cut ſlices of cold roaſt beef, and make a marinade with a little oil, parſley, chibbol, muſhrooms, a trifle of garlick, and three ſhallots, all finely chopped, pepper and ſalt; ſoak it along with the beef about half an hour; make as much of the marinade keep to it as you can, with a deal of bread-crumbs; broil on a ſlow fire, baſting with the remaining liquid. Serve with a ſharp ſauce. *Dalrymple*, 66.

Cold roaſt Beef family faſhion.

Slice three or four onions, and fry them in butter; when done, add a little broth, three ſhallots chopped, pepper and ſalt; then put ſlices of cold beef to it; boil for a moment; when ready, add a liaſon made of three yolks of eggs and a little vinegar. Cold beef is alſo very good with cold ſauce made of chopped parſley, ſhallots, vinegar, oil, muſtard, minced anchovy, &c. *Clermont*, 68.

To make Collops of cold Beef.

If you have any cold inſide of a ſirloin of beef, take off all the fat, cut it very thin in little bits, cut an onion very ſmall, boil as much water or gravy as you think will do for ſauce; ſeaſon it with a little pepper and ſalt, and a bundle of ſweet herbs.

herbs. Let the water boil, then put in the meat, with a good piece of butter rolled in flour, ſhake it round, and ſtir it. When the ſauce is thick and the meat done, take out the ſweet herbs, and pour it into your diſh. They do better than freſh meat. *Glaſſe*, 120.

To ſtew Neat's Tongues.

Put two tongues in water juſt ſufficient to cover them, and let them ſtew two hours. Then peel them, and put them in again with a pint of ſtrong gravy, half a pint of white wine, a bundle of ſweet herbs, a little pepper and ſalt, ſome mace, cloves, and whole pepper, tied in a muſlin rag; a ſpoonful of capers chopped, turnips and carrots ſliced, and a piece of butter rolled in flour. Let all ſtew together very ſoftly over a ſlow fire for two hours, and then take out the ſpice and ſweet herbs, and ſend the diſh to table. You may, juſt as you like, leave out the turnips and carrots, or boil them by themſelves, and lay them in a diſh. *Farley*, 67.

Neat's Tongue a la Remoulade—Neat's Tongue with a reliſhing Sauce.

Scald a freſh tongue and peel it, lard it with large pieces of bacon, boil it in the ſtock pot, or in broth, with a little ſalt and a noſegay; ſplit it, but not quite in two; make a ſauce with parſley, ſhallots, capers, anchovies, all very finely chopped, a little vinegar, a few crumbs of bread or raſpings, a little cullis and broth, a little ſalt and pepper; boil all together a little, then put the tongue in it to ſimmer for a quarter of an hour. When you ſerve, add a little muſtard. *Dalrymple*, 51.

To force a Neat's Tongue.

Boil it till it is tender; let it ſtand till it is cold, then cut a hole at the root end of it, take out ſome of the meat, chop it with as much beef ſuet, a few pippins, ſome pepper and ſalt, a little mace beat, ſome nutmeg, a few ſweet herbs, and the yolks of two eggs; beat all together well in a marble mortar; ſtuff it, cover the end with a veal caul, or buttered paper, roaſt it, baſte it with butter, and diſh it up. Have for ſauce good gravy, a little melted butter, the juice of an

orange

orange or lemon, and ſome grated nutmeg; boil it up, and pour it into the diſh.

To marinade Neat's Tongues.

Boil them till tender, and peel them; when cold, put them into a veſſel that will hold them at full length; make a pickle of white-wine vinegar (as much as will fill the veſſel) ſome nutmegs, ginger ſliced, mace, whole cloves, a bunch of ſweet herbs, conſiſting of parſley, ſweet marjoram, ſage, winter ſavory, thyme, and bay-leaves; boil them well. When cold, put them to the tongues, with ſome ſalt and ſliced lemon; cloſe them up. Serve them in ſlices in ſome of the liquor. They may be larded, if agreeable. *Maſon*, 133.

A Neat's Tongue en Crepine—A Neat's Tongue in Veal Caul.

Boil a tongue ſufficiently to peel; then lard and ſplit it without ſeparating it in two; ſlice ſome onions, fry them in hog's lard; put to it three or four ſpoonfuls of hog's blood, about a quarter of a pound of freſh lard chopped, a few ſpices, and ſalt; ſimmer it, ſtirring it continually till the blood is well mixed; then lay a caul in the bottom of your diſh, and ſpread upon it part of your preparation, then the tongue, then the ſame as before on the tongue; roll it up in the caul, and garniſh it with bread-crumbs; put it in the oven to bake, and take a good colour; clean the diſh free from fat, and ſerve it under a ſauce made with cullis, jelly broth, and lemon. *Clermont*, 53.

To force a Neat's Tongue and Udder.

Firſt parboil the tongue and udder, blanch the tongue, and ſtick it with cloves. As for the udder, you muſt carefully raiſe it, and fill it with force-meat made of veal; firſt waſh the inſide with the yolk of an egg, then put in the force-meat, tie the ends cloſe, and ſpit them; roaſt them, and baſte them with butter; when enough, have good gravy in the diſh, and ſweet ſauce in a cup.

N. B. For variety, you may lard the udder. *Glaſſe*, 43. *Farley*, 96.

To pot Neat's Tongues.

Take a neat's tongue, and rub it with an ounce of ſalt-petre and four ounces of brown ſugar, and let it lie two days; then boil it till it is quite tender, and take off the ſkin and ſide bits, then cut the tongue in very thin ſlices, and beat it in a marble mortar, with one pound of clarified butter, mace, pepper and ſalt to your taſte; beat it exceeding fine, then put it cloſe down into ſmall potting pots, and pour clarified butter over them. *Raffald*, 296.

Bouillis des tendrons de Bœuf aux choux—*Hodge Podge of Beef with Savoys.*

Provide a piece of the middlemoſt part of briſket beef, of about ſix pounds, cut it in ſquare pieces ſo as to make ten or twelve of it; don't put it into too large a pot, but ſuch a one as will be full with a gallon of water to it; take care to ſkim it well, and ſeaſon it well with onions, carrots, turnips, leeks, and celery, and a little bundle of parſley, and ſome pepper; when your meat is boiled very tender, ſtrain your broth from it, and put it into a ſoup-pot or ſtew-pan; take another with on ounce, or little more, of butter, melt it, and put in a large ſpoonful of flour, ſtir it over the fire till it becomes brown, take the fat off your broth and put to it, boil it a few minutes, and ſtrain to your beef; your ſavoys ſhould be well blanched, and tied up ſeparate; put them into your meat, and let it ſtew very gently till your dinner is called; take it off, and clean all from the ſpit, place your meat in neat order in your diſh, or ſoup-diſh, lay your ſavoys between, pour your ſoup or ſauce over it, and ſerve it up with a little parſley ſprinkled gently over it. This diſh is frequently ſent to table with turnips or carrots, inſtead of ſavoys; cut in neat bits and boiled, before you put them to your ſoup.

Hodge-podge of veal or mutton is done after the ſame manmer, with this difference only—inſtead of making your ſoup brown, ſtir your flour no longer than while it retains its whiteneſs, and pour your broth in, and ſtrain to your meat. *Verral*, 24.

CHAP.

CHAP. IV.

MADE DISHES OF VEAL.

To marinade a Breaſt of Veal.

CUT the breaſt of veal in pieces; ſtew it in broth till about three quarters done; then marinade about an hour with two ſpoonfuls of vinegar, a little of its own broth, whole pepper and ſalt, four cloves, two cloves of garlic, ſliced onions, and thyme; then drain it, and fry of a good colour. Garniſh with fried parſley. You may alſo do it with a batter, or baſte it with bread-crumbs and yolks of eggs, and fry it as above. *Dalrymple*, 97.

A ragoo of a Breaſt of Veal.

Half roaſt the beſt end of it, flour it, and ſtew it gently with three pints of good gravy, an onion, a few cloves, whole pepper, and a bit of lemon-peel; turn it while ſtewing; when very tender, ſtrain the ſauce; if not thick enough, mix a little more flour ſmooth; add catchup, chyan, truffles, morels, and pickled muſhrooms; boil it up, put in hard yolks of eggs. *Maſon*, 140.

Another way.

Half roaſt a breaſt of veal, then bone it, and put it into a toſſing-pan, with a quart of veal gravy, one ounce of morels, the ſame of truffles; ſtew it till tender, and juſt before you thicken the gravy, put in a few oyſters, pickled muſhrooms and pickled cucumbers, cut in ſmall ſquare pieces, the yolks of four eggs boiled hard; cut your ſweetbread in ſlices, and fry it a light brown; diſh up your veal, and pour the gravy hot over it; lay your ſweetbread round, morels, truffles, and eggs upon it. Garniſh with pickled barberries. This is proper for either top or ſide for dinner, or bottom for ſupper. *Raffald*, 90.

Another way.

Take your breaſt of veal, put it into a large ſtew-pan, put in a bundle of ſweet herbs, an onion, ſome black and white pepper, a blade or two of mace, two or three cloves, a very little piece of lemon-peel, and juſt cover it with water. When it is tender, take it up, bone it, put in the bones, boil it up till the gravy is very good, then ſtrain it off, and if you have a little rich beef gravy, add a quarter of a pint; put in half an ounce of truffles and morels, a ſpoonful or two of catchup, two or three ſpoonfuls of white wine, and let them all boil together: in the mean time flour the veal, and fry it in butter till it is of a fine brown, then drain out all the butter, and pour the gravy you are boiling to the veal with a few muſh-rooms. Boil all together till the ſauce is rich and thick, and cut the ſweetbread into four. A few force-meat balls are proper in it. Lay the veal in the diſh, and pour the ſauce all over it. Garniſh with lemons.

Or thus:—Half roaſt a breaſt of veal, then cut it in ſquare pieces; put it into a ſtew-pan, with half a pint of gravy, a pint of water, a bundle of ſweet herbs, an onion ſtuck with cloves, a little mace, and ſtew it till it is tender; then take it out, and pull out all the bones, ſtrain the gravy through a ſieve, then put it into the ſtew-pan again, with a ſpoonful of muſtard, ſome truffles and morels, a ſweetbread cut in pieces, an artichoke bottom, about twenty force-meat balls, ſome butter rolled in flour, enough to thicken it. Boil it up till it is of a proper thickneſs; ſeaſon it with pepper and ſalt, then put in your veal, ſtew it for five minutes, add the juice of half a lemon, then put your meat into the diſh, the ragoo all over it. Garniſh with lemon and beet-root. *Glaſſe*, 28.

Another way.

Half roaſt the beſt end of it, flour it, and ſtew it gently with three pints of good gravy, an onion, a few cloves, whole pepper, and a bit of lemon-peel; turn it while ſtewing; when very tender, ſtrain the ſauce; if not thick enough, mix a little more flour ſmooth; add catchup, chyan, truffles, morels, and pickled muſhrooms; boil it up, and put in hard yolks of eggs. *Maſon*, 240.

To ſtew a Breaſt of Veal in its own ſauce.

Put a breaſt of veal into a ſtew-pan of its own length, with a little broth, a glaſs of white wine, a faggot of ſweet herbs, a few muſhrooms, a little coriander tied in a bag, ſliced roots, onions, pepper, and ſalt; ſtew it ſlowly till very tender. When ready to ſerve, ſtrain and ſkim the ſauce, and ſerve it upon the meat. *Clermont*, 103.

Breaſt of Veal ſtewed white.

Cut a piece off each end; make a force-meat as follows:—Boil the ſweetbread, and cut it very ſmall, ſome grated bread, a little beef ſuet, two eggs, a little cream, ſome nutmeg, ſalt and pepper; mix it well together, and ſtuff the thin part of the breaſt with ſome of it, the reſt make up into little balls; ſkewer the ſkin cloſe down, flour and boil it in a cloth in milk and water; make ſome gravy of the ends that were cut off, with half a pint of oyſters, the juice of a lemon, and a piece of butter rolled in flour; when the veal is enough, put it in the diſh. Garniſh with the balls ſtewed, and pour the ſauce over it.

Breaſt of Veal ſtewed with Peas or Aſparagus.

Cut it into pieces about three inches in ſize, fry it nicely; mix a little flour with ſome beef broth, an onion, two or three cloves; ſtew this ſome time, ſtrain it, add three pints or two quarts of peas, or ſome heads of aſparagus cut like peas; put in the meat, let it ſtew gently; add pepper and ſalt.

Porcupine of a Breaſt of Veal.

Take the fineſt and largeſt breaſt of veal you can procure, bone it, and rub it with the yolks of two eggs. Spread it on a table, and lay over it a little bacon cut as thin as poſſible, a handful of parſley ſhred fine, the yolks of five hard-boiled eggs chopped ſmall, a little lemon-peel cut fine, the crumb of a penny loaf ſteeped in cream, and ſeaſon to your taſte with ſalt, pepper, and nutmeg. Roll the breaſt cloſe, and ſkewer it up. Then cut fat bacon, and the lean of ham that has been

been a little boiled; (if you uſe the ham raw, it will turn the veal red) and pickled cucumbers, about two inches long, to anſwer the other lardings. Lard it in rows, firſt ham, then bacon, and then cucumbers, till you have larded every part of the veal. Put it in a deep earthen pot, with a pint of water, and cover it, and ſet it in a ſlow oven for two hours. As ſoon as it comes from the oven, skim off the fat, and ſtrain the gravy through a ſieve into a ſtew-pan. Put in a glaſs of white wine, a little lemon-pickle and caper-liquor, and a ſpoonful of muſhroom catchup. Thicken it with a little butter rolled in flour, lay your porcupine on the diſh, and pour it hot upon it. Have ready a roll of force-meat made in this manner:—Take the crumb of a penny loaf, half a pound of beef ſuet ſhred fine, the yolks of four eggs, and a few chopped oyſters. Mix theſe well together, and ſeaſon it to your taſte with chyan pepper, ſalt, and nutmeg. Spread it on a veal caul, and having rolled it up cloſe like a collared eel, bind it in a cloth, and boil it an hour. Being thus furniſhed with your roll of force-meat, cut it into four ſlices, and lay one at each end, and the other at the ſides. Have ready your ſweetbread cut in ſlices and fried, and lay them round it, with a few muſhrooms. When game is not to be had, this will ſerve as a good bottom diſh. *Farley*, 97.

Breaſt of Veal Italian faſhion.

Scald it, then ſtew it over a ſlow fire, with broth and a little white wine, a ſpoonful of oil, two ſlices of peeled lemon, whole pepper and ſalt, a faggot of ſweet herbs, two onions ſtuck with four cloves, one clove of garlic, and a little baſil. When done, wipe the fat clean off, take the skin off the griſtle, or leave it on, juſt as you pleaſe. Serve it with an Italian ſauce. *Dalrymple*, 95.

Breaſt of Veal in Hodge Podge.

Take a breaſt of veal, cut the briſket into little pieces, and every bone aſunder, then flour it, and put half a pound of good butter into a ſtew-pan; when it is hot, throw in the veal, fry it all over of a fine light brown, and then have ready a tea-kettle of water boiling; pour it in the ſtew-pan, fill it up, and ſtir it round; throw in a pint of green peas, a fine lettuce whole, clean waſhed, two or three blades of

mace, a little whole pepper tied in a muſlin rag, a little bundle of ſweet herbs, a ſmall onion ſtuck with a few cloves, and a little ſalt. Cover it cloſe, and let it ſtew one hour, or till it is boiled to your palate, if you would have ſoup made of it; if you would only have ſauce to eat with the veal, you muſt ſtew it till there is juſt as much as you would have for ſauce, and ſeaſon it with ſalt to your palate; take out the onion, ſweet herbs, and ſpice, and pour it all together into your diſh. It is a fine diſh. If you have no peas, pare three or four cucumbers, ſcoop out the pulp, and cut it into little pieces, and take four or five heads of celery, clean waſhed, and cut the white part ſmall; when you have no lettuces, take the little hearts of ſavoys, or the little young ſprouts that grow on the old cabbage ſtalks, about as big as the top of your thumb.

N. B. If you would make a very fine diſh of it, fill the inſide of your lettuce with force-meat, and tie the top cloſe with a thread; ſtew it till there is but juſt enough for ſauce; ſet the lettuce in the middle, and the veal round, and pour the ſauce over it. Garniſh your diſh with raſped bread, made into figures with your fingers. This is the cheapeſt way of dreſſing a breaſt of veal to be good, and ſerve a number of people. *Glaſſe*, 29. *Maſon*, 142.

To collar a Breaſt of Veal.

Take the fineſt breaſt of veal, bone it, and rub it over with the yolks of two eggs, and ſtrew over it ſome crumbs of bread, a little grated lemon, a little pepper and ſalt, a handful of chopped parſley, roll it up tight, and bind it hard with twine; wrap it in a cloth, and boil it one hour and a half; then take it up to cool. When a little cold, take off the cloth, and clip off the twine carefully, leſt you open the veal; cut it in five ſlices, lay them on a diſh with the ſweetbread boiled and cut in thin ſlices, and laid round them, with ten or twelve force-meat balls; pour over your white ſauce, and garniſh with barberries or green pickles.

The white ſauce muſt be made thus:—Take a pint of good veal gravy, put to it a ſpoonful of lemon pickle, half an anchovy, a tea-ſpoonful of muſhroom powder, or a few pickled muſhrooms; give it a gentle boil; then put in half a pint of cream, the yolks of two eggs beat fine; ſhake it over the fire after the eggs and cream are in, but do not let it boil, it will curdle

curdle the cream. It is proper for a top diſh at night, or a ſide diſh for dinner. *Raffald*, 91.

The Griſtles of a Breaſt of Veal with a white Sauce.

About the half of a breaſt of veal will do for this ſmall diſh; take off all the upper part, and cut the griſtles in ſmall bits, blanch them, and put into a ſtew-pan to a ladle of broth; ſtew it very tender, and put a bit of butter mixed with flour, a bunch of onions and parſley, a blade of mace, pepper, and ſalt. For your ſauce, you may prepare either peas, or aſparagus; make a liaſon; and juſt before you ſerve, pour it in; add the juice of a lemon, and diſh it up.

Breaſts of lamb are done in the ſame manner, and make a favourite diſh. *Verral*, 120.

To ragoo a Neck of Veal.

Cut a neck of veal into ſteaks, flatten them with a rolling-pin, ſeaſon them with ſalt, pepper, cloves, and mace; lard them with bacon, lemon-peel, and thyme; dip them in the yolks of eggs, make a ſheet of ſtrong cap-paper up at the four corners, in the form of a dripping-pan; pin up the corners, butter the paper and alſo the gridiron, and ſet it over a fire of charcoal; put in your meat, let it do leiſurely, keep it baſting and turning to keep in the gravy; and when it is enough, have ready half a pint of ſtrong gravy, ſeaſon it high, put in muſhrooms and pickles, force-meat balls dipped in the yolks of eggs, oyſters ſtewed and fried to lay round and at the top of your diſh, and then ſerve it up. If for a brown ragoo, put in red wine; if for a white one, put in white wine, with the yolks of eggs beat up with two or three ſpoonfuls of cream.

Neck of Veal and ſharp Sauce.

Make a marinade with butter and a little flour, ſliced onions, roots, and a little coriander-ſeed, one clove of garlic, three ſpice cloves, thyme, laurel, baſil, pepper, and ſalt; warm it, and put in it a larded neck of veal; let it lie in the marinade about two hours, then wrap it in buttered paper, and roaſt it, and ſerve with a poivrade or ſharp ſauce. *Dalrymple*, 102.

Neck of Veal ſtewed.

Lard it with large pieces of bacon rolled in pepper and ſalt, ſhallots, and ſpices; braze it with ſlices of lard, ſliced roots, onions, a laurel leaf, broth, and a little brandy; ſkim and ſift the ſauce, and ſerve it on the meat. *Clermont*, 108.

Neck of Veal ſtewed with Celery.

Take the beſt end of a neck, put it into a ſtew-pan with ſome beef broth, or boiling water, ſome ſalt, whole pepper, and cloves, tied in a bit of muſlin, an onion, a piece of lemon-peel; ſtew this till tender; take out the ſpice and peel, put in a little cream and flour mixed, ſome celery ready boiled and cut into lengths; boil it up.

Neck of Veal à-la-braiſe.

Take the beſt end, lard it with bacon rolled in parſley chopped, pepper, ſalt, and nutmeg; put it into a ſtew-pan, and cover it with water; put in the ſcrag-end, with a little lean bacon or a bit of ham, an onion, two carrots, ſome ſhallots, a head or two of celery, and a little madeira; let theſe ſtew gently for two hours, or till tender; ſtrain the liquor, mix a little butter with ſome flour, ſtir it in a ſtew-pan till it is brown; lay in the veal, the upward ſide to the bottom of the pan, let it do a few minutes till it is coloured, lay it in the diſh, ſtir in ſome more liquor, boil it up, and ſqueeze in orange or lemon juice. *Maſon*, 141.

Neck of Veal à-la-royal.

Take a neck of veal, and cut off the ſcrag-end, and part of the chine-bone, in order to make it lie flat in the diſh. Then chop very fine a little parſley and thyme, a few ſhallots and muſhrooms, and ſeaſon with pepper and ſalt. Cut middling ſized lards of bacon, and roll them in the herbs and ſeaſoning. Lard the lean part of the neck, put it in a ſtew-pan with ſome lean bacon, or the ſhank of a ham; and the chine-bone and ſcrag cut in pieces, with a little beaten mace, a head of celery, onions, and three or four carrots. Pour in as much water as will cover it, ſhut the pan cloſe, and ſtew

it

ſt ſlowly two or three hours, till it is tender. Then ſtrain half a pint of the liquor through a ſieve, ſet it over a ſtove, let it boil, and keep ſtirring it till it is of a good brown; but take care not to let it boil. Then add more of the liquor, ſtrain off the fat, and keep it ſtirring till it becomes thick, and of a fine brown. Then take the veal out of the ſtew-pan, wipe it clean, and put the larded ſide down upon the glaze; ſet it five or ſix minutes over a gentle fire, to take the glaze, and then lay it in the diſh, with the glazed ſide upwards. Put into the ſame ſtew-pan as much flour as will lie on a ſix-pence, ſtir it about well, and add ſome of the braize powder, if any be left. Let it boil till it is of a proper thickneſs, ſtrain it, and pour it into the bottom of the diſh. Squeeze in a little lemon-juice, and ſend it to table. *Farley*, 98.

Bombarded Veal.

You muſt get a fillet of veal, cut out of it five lean pieces, as thick as your hand, round them up a little, then lard them very thick on the round ſide with little narrow thin pieces of bacon, and lard five ſheeps tongues (being firſt boiled and blanched), lard them here and there with very little bits of lemon-peel, and make a well-ſeaſoned force-meat of veal, bacon, ham, beef ſuet, and an anchovy beat well; make another tender force-meat of veal, beef ſuet, muſhrooms, ſpinach, parſley, thyme, ſweet marjoram, winter ſavory, and green onions. Seaſon with pepper, ſalt, and mace; beat it well, make a round ball of the other force-meat, and ſtuff in the middle of this, roll it up in a veal caul, and bake it; what is left, tie up like a Bologna ſauſage, and boil it, but firſt rub the caul with the yolk of an egg; put the larded veal into a ſtew-pan with ſome good gravy, and ſtew it gently till it is enough; ſkim off the fat, put in ſome truffles and morels, and ſome muſhrooms. Your force-meat being baked enough, lay it in the middle, the veal round it, and the tongues fried, and laid between; the boiled, cut into ſlices, and fried, and throw all over. Put on them the ſauce. You may add artichoke bottoms, ſweet-breads, and cocks'-combs, if you pleaſe. Garniſh with lemon. *Glaſſe*, 57. *Maſon*, 148.

Bombarded Veal another way.

Cut the bone nicely out of a fillet, make a force-meat of the crumbs of a penny-loaf, half a pound of fat bacon ſcraped, a little lemon-peel, or lemon thyme, parſley, two or three ſprigs of ſweet marjoram, one anchovy; chop them all very well, grate a little nutmeg, chyan pepper and ſalt to your palate; mix all up together with an egg and a little cream, and fill up the place where the bone came out with the force-meat; then cut the fillet acroſs, in cuts about one inch from another, all round the fillet; fill one nick with force-meat, a ſecond with boiling ſpinach, that is boiled and well ſqueezed, a third with bread-crumbs, chopped oyſters, and beef marrow, then force-meat, and fill them up, as above, all round the fillet, wrap the caul cloſe round it, and put it in a deep pot with a pint of water; make a coarſe paſte to lay over it, to keep the oven from giving it a fiery taſte; when it comes out of the oven, ſkim off the fat, and put the gravy in a ſtew-pan, with a ſpoonful of lemon-pickle, and another of muſhroom catchup, two of browning, half an ounce of morels and truffles, five boiled artichoke bottoms cut in quarters; thicken the ſauce with flour and butter, give it a gentle boil, and pour it upon the veal into your diſh. *Raffald*, 93.

Veal Olives.

Make a good force-meat, cut large thin ſlices of fillet of veal, baſte them with eggs, roll force-meat in them to what bigneſs you pleaſe, and bind them with yolks of eggs. If for ſtewing, tie each with packthread; ſtew ſlowly with a little white wine and cullis, a faggot of ſweet herbs, a few cloves and ſhallots. When done, ſkim and ſift the ſauce to ſerve upon them. If you would roaſt or bake them, cut ſlices of bacon of the ſame ſize with the veal; upon each ſlice of bacon put a ſlice of veal, with force-meat, and baſte with eggs and bread-crumbs; when ready, ſerve with what ſauce you think proper. Olives may be made of what ſorts of meat you pleaſe, after the ſame manner, ſerving with different ſauces. *Dalrymple*, 106.

Another way.

Cut ſlices of fillet of veal round, of about the bigneſs of the palm of your hand; make force-meat with the remains of roaſted chickens, ſuet, parſley, and ſhallots, chopped; pepper, ſalt, and eggs, according to the quantity of force-meat; upon each ſlice lay a little of this force-meat, fat livers ſliced, and muſhrooms; continue to a middling height, the laſt to be veal; then roll them in caul and tie them; put them in a ſtew-pan with ſlices of ham, a faggot of parſley, ſweet herbs, and ſhallots, three cloves, two cloves of garlic, pepper and ſalt, a little broth, and a glaſs of white wine; ſtew ſlowly. When done, take off the caul, wipe the fat off, ſkim and ſtrain the ſauce; add a little cullis, or butter rolled in flour, and a little ſcalded chopped parſley. When ready to ſerve, add a little lemon-juice. *Clermont*, 115.

Another way.

Take a fillet of veal, and having cut off large collops, hack them well with the back of a knife. Spread very thinly force-meat over each of them, and roll them up and roaſt them, or bake them in an oven. Make a ragoo of oyſters and ſweetbreads cut in ſquare bits, a few muſhrooms and morels, and lay them in the diſh with the rolls of veal. If you have oyſters enough, chop and mix ſome of them with the force-meats, as it will add much to its goodneſs. Put nice brown gravy into the diſh, and ſend them up hot, with force-meat balls round them.

Veal Olives à-la-mode,

Take two pounds of veal, ſome marrow, two anchovies, the yolks of two hard eggs, a few muſhrooms, and ſome oyſters, a little thyme, marjoram, parſley, ſpinach, lemon-peel, ſalt, pepper, nutmeg, and mace, finely beaten; take your veal caul, lay a layer of bacon and a layer of the ingredients, roll it in the veal caul, and either roaſt it or bake it. An hour will do either. When enough, cut it into ſlices, lay it into your diſh, and pour good gravy over it. Garniſh with lemon. *Glaſſe*, 58.

Fillet of Veal ſtewed.

Stuff it, half bake it with a little water in the diſh, then ſtew it with the liquor and ſome good gravy, and a little madeira; when enough, thicken it with flour; add catchup, chyan, a little ſalt, juice of orange or lemon; boil it up. *Maſon*, 139.

Another way.

Take a fillet of a cow calf, ſtuff it well under the udder, at the bone end quite through to the ſhank, put it into the oven with a pint of water under it, till it is a fine brown, then put it in a ſtew-pan, with three pints of gravy; ſtew it tender, put in a few morels, truffles, a tea ſpoonful of lemon-pickle, a large one of browning, and one of catchup, and a little chyan pepper; thicken with a lump of butter rolled in flour; diſh up your veal, ſtrain your gravy over, lay round force-meat balls. Garniſh with pickles and lemon.

To ragoo a Fillet of Veal.

Lard your fillet and half roaſt it, then put it in a toſſing-pan, with two quarts of good gravy; cover it cloſe, and let it ſtew till tender, then add one ſpoonful of white wine, one of browning, one of catchup, a tea-ſpoonful of lemon-pickle, a little caper liquor, half an ounce of morels; thicken with flour and butter, and lay round it a few yolks of eggs.

Leg of Veal marinated.

Provide a nice leg of white veal, and marinate it, roaſt it with four ſlices of bacon over it, covered with paper; take four or five heads of endive, cut into bits about an inch in length, blanch it a little, and ſtew it in a little gravy mixed with a ladle of cullis; put a minced ſhallot and ſome parſley, ſqueeze in the juice of a lemon, and ſerve it up with the ſauce under it. Make uſe of capers, olives, or any ſort of pickles for a change. *Verral*, 67.

Leg of Veal with white Sauce.

Lard a leg of veal with large pieces of bacon, let it ſoak twelve hours in marinade made after this manner:—A piece of butter and flour, a quart of milk, two lemons peeled and ſliced, ſix ſhallots, two cloves of garlick, ſix onions ſliced, eight cloves, three laurel-leaves, thyme and parſley, whole pepper and ſalt. Warm the marinade, and put it into a pot much about the bigneſs of the veal; wipe it dry before ſpitting, and cover it with ſlices of lard and two ſheets of paper, or with buttered paper alone; and ſerve with poivrade, or a cream ſauce made of a piece of butter and flour, a chopped anchovy, chopped parſley and ſhallots, grated nutmeg, pepper, and ſalt, and as much cream as neceſſary. When ready to ſerve, add the juice of a lemon. It may alſo be done without larding. *Dalrymple*, 103.

Leg of Veal daubed, or à-la-mode.

It is larded and brazed with all ſorts of roots and ſpices; reduce the ſauce to a jelly, and ſerve it, with it, either hot or cold. *Dalrymple*, 104.

A Leg of Veal in Diſguiſe.

Lard the veal with ſlips of bacon, and a little lemon-peel cut very thin; make a ſtuffing as for a fillet of veal, only mix with it half a pint of oyſters, chopped ſmall; put it into a veſſel, and cover it with water; let it ſtew very gently till quite tender; take it up, and ſkim off the fat; ſqueeze ſome juice of lemon, ſome muſhroom catchup, the crumb of a roll grated fine, and half a pint of oyſters, with a pint of cream, and a piece of butter rolled in flour. Let the ſauce thicken upon the fire, put the veal in the diſh, and pour the ſauce over it. Garniſh with oyſters dipped in butter and fried, and with thin ſlices of toaſted bacon. *Maſon*, 143.

Another way.

Lard the top ſide of a leg of veal in rows with bacon, and ſtuff it well with force-meat made of oyſters; then put it into a large ſaucepan, with as much water as will cover it, put on a cloſe

a cloſe lid to keep in the ſteam, ſtew it gently till quite tender, then take it up and boil down the gravy in the pan to a quart; ſkim off the fat, and add half a lemon, a ſpoonful of muſhroom catchup, a little lemon-pickle, the crumbs of half a penny loaf grated exceeding fine, boil it in your gravy till it looks thick, then add half a pint of oyſters; if not thick enough, roll a lump of butter in flour, and put it in, with half a pint of good cream, and the yolks of three eggs; ſhake your ſauce over the fire, but do not let it boil after the eggs are in, leſt it curdle; put your veal in a deep diſh, and pour the ſauce over it. Garniſh with criſped parſley and fried oyſters. It is an excellent diſh for the top of a large table. *Raſfald*, 101.

A Leg of Veal and Bacon in diſguiſe.

Lard your veal all over with ſlips of bacon, and a little lemon-peel, and boil it up with a piece of bacon; when enough, take it up, cut the bacon into ſlices, and have ready ſome dried ſage and pepper rubbed fine; rub over the bacon, lay the veal in the diſh and the bacon round it, ſtrew it all over with fried parſley, and have green ſauce, in cups, made thus:—take two handfuls of ſorrel, pound it in a mortar, and ſqueeze out the juice; put it into a ſaucepan with ſome melted butter, a little ſugar, and the juice of a lemon. Or you may make it thus:—beat two handfuls of ſorrel in a mortar, with two pippins quartered, ſqueeze the juice out, with the juice of a lemon, or vinegar, and ſweeten it with ſugar, *Glaſſe*, 56.

To ſtew a Knuckle of Veal.

Be ſure you let the pot or ſaucepan be very clean, lay at the bottom four clean wooden ſkewers, waſh and clean the knuckle very well, then lay it in the pot with two or three blades of mace, a little whole pepper, a little piece of thyme, a ſmall onion, a cruſt of bread, and two quarts of water. Cover it down cloſe, make it boil, then only let it ſimmer for two hours, and when it is enough, take it up, lay it in a diſh, and ſtrain the broth over it.

Leg or Knuckle of Veal and Spinach.

It is larded and brazed with all ſorts of roots, and ſpices as uſual, and ſerved upon ſtewed ſpinach; it is the garden-ſtuff that gives it the name. *Dalrymple*, 103.

Shoulder of Veal à-la-Piedmontoiſe.

Cut the ſkin off a ſhoulder of veal, ſo that it may hang at one end; then lard the meat with bacon and ham, and ſeaſon it with pepper, ſalt, mace, ſweet herbs, parſley, and lemon-peel. Cover it again with the ſkin, ſtew it with gravy, and when it is juſt tender enough, take it up. Then take ſorrel, ſome lettuce chopped ſmall, and ſtew them in ſome butter, with parſley, onions, and muſhrooms. The herbs being tender, put to them ſome of the liquor, ſome ſweet-breads, and ſome bits of ham. Let all ſtew together a little while, then lift up the ſkin, lay the ſtewed herbs over and under, cover it again with the ſkin, wet it with melted butter, ſtrew it over with crumbs of bread, and ſend it to the oven to brown. Serve it up hot, with ſome good gravy in the diſh. The French, before it goes to the oven, ſtrew it over with parmeſan. *Farley*, 101.

A ſhoulder of veal may be dreſſed in every reſpect and faſhion as the leg. *Clermont*, 111.

A Harrico of Veal.

Take a neck or breaſt of veal (if the neck, cut the bones ſhort) and half-roaſt it; then put it into a ſtew-pan juſt covered with brown gravy, and when it is near done, have ready a pint of boiled peas, ſix cucumbers pared, and two cabbage-lettuces cut in quarters, ſtewed in brown gravy, with a few force-meat balls ready fried; put them to the veal, and let them juſt ſimmer. When the veal is in the diſh, pour the ſauce and the peas over it, and lay the lettuce and balls round it. *Maſon*, 140.

To roaſt Sweetbreads with Aſparagus.

Two good ſweetbreads are enough for this ſmall diſh; blanch them, and lay them in a marinade, ſpit them tight upon a lark-ſpit, and tie them to another, with a ſlice of bacon upon each, and covered with pepper; when almoſt done, take that off, and pour a drop of butter upon them, with a few crumbs of bread, and roaſt them of a nice colour; take two bunches of aſparagus, and boil, not ſo much as to boil to eat them with butter; diſh up your ſweetbreads and your graſs between them, take a little cullis and gravy, with a jot of ſhallot and minced parſley; boil it a few minutes, ſqueeze in the juice of a lemon or orange, and ſerve it up. *Verral*, 161.

Sweetbreads are very uſeful in many diſhes, as in pies, ragoos, fricaſſes, &c. and to uſe alone, either fried, roaſted, broiled, or otherwiſe. They muſt be ſoaked in warm water an hour or two, then ſcalded about an hour or two in warm water, which is commonly called *ſetting* or *blanching*, which will make them keep longer, and are ready for any uſe you pleaſe to put them to. *Dalrymple*, 89.

Forced Sweetbreads.

Put three ſweetbreads in boiling water five minutes, beat the yolk of an egg a little, and rub it over them with a feather; ſtrew on bread-crumbs, lemon-peel, and parſley ſhred very fine, nutmeg, ſalt and gepper to your palate; ſet them before the fire to brown, and add to them a little veal gravy; put a little muſhroom powder, caper liquor, or juice of lemon, and browning; thicken it with flour and butter, boil it a little, and pour it into your diſh; lay in your ſweetbreads, and lay over them lemon-peel in rings, cut like ſtraws. Garniſh with pickles. *Raffald*, 98.

Another way.

Parboil them as for a ragoo, put force-meat in a caul in the ſhape of a ſweetbread; roaſt that in a Dutch oven; thicken a little good gravy with flour; add catchup, a little grated lemon-peel, pepper, ſalt, and nutmeg; boil it up with a few

a few pickled muſhrooms or lemon-juice. Let the ſweetbreads ſtew a little in this gravy; then lay the force-meat in the middle, and the ſweet-breads at the end. *Maſon*, 157.

Sweetbreads as Hedge-hogs.

Scald the ſweetbreads, and lard them with ham and truffles, cut in ſmall pieces; fry a ſhort time in butter; let the pieces ſtick out a little to make the appearance of briſtles; ſimmer them in the ſame butter, with broth and a little white wine, very little ſalt and pepper; when done, ſkim and ſtrain the ſauce; add a little cullis, and ſerve upon them. You may alſo uſe any other ſauce. As ſweetbreads are of an inſipid taſte of themſelves, obſerve, as a general rule, to ſerve a ſharp reliſhing ſauce with them—either cullis-ſauce, fricaſſee, or ſweet herbs. *Dalrymple*, 90.

To ragoo Sweetbreads.

Rub them over with the yolk of an egg, ſtrew over them bread-crumbs and parſley, thyme, and ſweet marjoram, ſhred ſmall, and pepper and ſalt; make a roll of force-meat like a ſweetbread, and put it in a veal caul, and roaſt them in a Dutch oven; take ſome brown gravy, and put to it a little lemon-pickle, muſhroom catchup, and the end of a lemon; boil the gravy, and when the ſweetbreads are enough, lay them in a diſh, with a force-meat in the middle; take the end of the lemon out, and pour the gravy into the diſh, and ſerve them up.

Another way.

Parboil them, rub them with the yolk of egg, ſtrew on bread-crumbs, lemon-peel, nutmeg, pepper, and ſalt; roaſt them in a Dutch oven; thicken ſome good gravy with a little flour; add catchup, chyan, and a little juice of lemon. Boil this up, pour it to the ſweetbreads. Artichoke-bottoms may be added, cut in quarters. Cut lemon or orange-peel like ſtraws, for garniſh. *Maſon*, 157.

Sweetbreads à-la-Dauphine.

Take the largeſt ſweetbreads you can get, and lard them; open them in ſuch a manner that you can ſtuff in force-meat, three will make a fine diſh. Make your force-meat with a large fowl, or young cock; ſkin it, and pluck off all the fleſh; take half a pound of fat and lean bacon, cut theſe very fine, and beat them in a mortar; ſeaſon it with an anchovy, ſome nutmeg, a little lemon-peel, a very little thyme, and ſome parſley; mix theſe up with the yolks of two eggs, fill your ſweetbreads, and faſten them with fine wooden ſkewers; take the ſtew-pan, lay layers of bacon at the bottom of the pan, ſeaſon them with pepper, ſalt, mace, cloves, ſweet herbs, and a large onion ſliced; upon that lay thin ſlices of veal, and then lay on your ſweetbreads; cover it cloſe, let it ſtand eight or ten minutes over a ſlow fire, and then pour in a quart of boiling water or broth; cover it cloſe, and let it ſtew two hours very ſoftly; then take out the ſweetbreads, keep them hot, ſtrain the gravy, ſkim all the fat off, boil it up till there is about half a pint, put in the ſweetbreads, and give them two or three minutes ſtew in the gravy; then lay them in the diſh, and pour the gravy over them. Garniſh with lemon. *Glaſſe*, 60.

Sweetbreads larded.

Parboil two or three ſweetbreads; when cold, lard them down the middle with little bits of bacon, on each ſide with bits of lemon-peel, on each ſide that with a little pickled cucumber cut very ſmall; ſtew them gently in cullis, or rich gravy, thickened with a little flour; add muſhroom powder, chyan, and ſalt, if neceſſary, and a little lemon-juice. Lamb ſtones may be added, parboiled and fried.

Sweetbreads with Muſhrooms.

Provide two or three veal ſweetbreads, blanch them, and cut them in ſlices; get a few nice button muſhrooms cleaned upon a bit of flannel, put them into a ſtew-pan together, and let them ſtew gently for half an hour in a ladle of cullis; but put no gravy, for the muſhrooms will produce ſome liquor; take a knot or two, or the yolks of three or four hard eggs,

eggs, dash in a glass of white wine, a morsel of green onion and parsley minced fine, pepper, salt, and nutmeg; squeeze in the juice of a lemon or orange, and serve it up. Lambs sweetbreads may be done the same way. *Verral*, 123.

Sweetbreads à-la-daub.

Take three of the largest and finest sweetbreads you can get, put them in a saucepan of boiling water for five minutes, then take them out, and when they are cold, lard them with a row down the middle, with very little pieces of bacon, then a row on each side with lemon-peel, cut the size of wheat straw; then a row on each side of pickled cucumbers, cut very fine; put them in a tossing-pan, with good veal gravy, a little juice of lemon, a spoonful of browning; stew them gently a quarter of an hour; a little before they are ready, thicken them with flour and butter, dish them up, and pour the gravy over, lay round them bunches of boiled celery, or oyster patties. Garnish with stewed spinach, green coloured parsley, stick a bunch of barberries in the middle of each sweetbread. It is a pretty corner dish for either dinner or supper. *Raffald*, 98.

To fry Sweetbreads.

Cut them in long slices, beat up the yolk of an egg, and rub it over them with a feather; make a seasoning of pepper, salt, and grated bread; dip them into it, and fry them in butter. For sauce—catchup and butter, with gravy or lemon-sauce. Garnish with small slices of toasted bacon and crisped parsley.

Sweetbreads en Gordineere.

Parboil three sweetbreads; take a stew-pan and lay layers of bacon, or ham and veal; over that lay the sweetbreads, with the upper side downwards. Put a layer of veal and bacon over them, a pint of veal broth, and three or four blades of mace. Stew them gently three quarters of an hour, then take out the sweetbreads, strain the gravy through a sieve, and skim off the fat. Make an amulet of yolks of eggs, in the following manner:—beat up four yolks of eggs, put two on a plate, and put them over a stew-pan of water boiling

over the fire. Put another plate over it, and it will ſoon be done. Put a little ſpinach-juice into the other half, and ſerve it the ſame. Cut it out in ſprigs of what form you pleaſe, and put it over the ſweetbreads in the diſh, and keep them as hot as you can. Put ſome butter rolled in flour to thicken the gravy, and two yolks of eggs beat up in a gill of cream. Put it over the fire, and keep ſtirring it one way till it is thick and ſmooth. Put it under the ſweetbreads, and ſend it up. Garniſh with beet-root and lemon. *Farley*, 102.

Loin of Veal in Epigram.

Having roaſted a fine loin of veal, take it up, and carefully take the ſkin off the back part of it without breaking; cut out all the lean meat, but mind and leave the ends whole, to hold the following mince-meats: mince all the meat very fine with the kidney part, put it into a little veal gravy, enough to moiſten it, with the gravy that comes from the loin; put in a little pepper and ſalt, ſome lemon-peel ſhred fine, the yolks of three eggs, a ſpoonful of catchup, and thicken it with a little butter rolled in flour; give it a ſhake or two over the fire, and put it into the loin, and then pull the ſkin over. If the ſkin ſhould not quite cover it, give it a brown with a hot iron, or put it into an oven for a quarter of an hour. Send it up hot, and garniſh with barberries and lemon. *Maſon*, 144. *Glaſſe*, 56. *Farley*, 106.

Veal à-la-Bourgeoiſe.

Lard ſome pretty thick ſlices with bacon, and ſeaſon them with pepper, ſalt, beaten mace, cloves, nutmeg, and chopped parſley; then cover the ſtew-pan with ſlices of fat bacon, lay the veal upon them, cover it, and ſet it over a very ſlow fire for eight or ten minutes, ſo as to be juſt hot, and no more; then briſk up your fire, and brown your veal on both ſides; then ſhake ſome flour over it and brown it. Pour in a quart of good broth or gravy, cover it cloſe, and let it ſtew gently till it is enough; then take out the ſlices of bacon, and ſkim all the fat off clean, and beat up the yolks of three eggs with ſome of the gravy. Mix all together, and keep it ſtirring one way till it is ſmooth and thick; then take it up, lay your meat in the diſh, pour the ſauce over it, and garniſh with lemon.

A Fri-

A Fricando of Veal.

Cut ſteaks half an inch thick, and ſix inches long, out of the thick part of a leg of veal, lard them with ſmall cardoons, and duſt them with flour; put them before the fire to broil a fine brown, then put them into a large toſſing-pan with a quart of good gravy, and let it ſtew half an hour; then put in two tea-ſpoonfuls of lemon-pickle, a meat-ſpoonful of walnut catchup, the ſame of browning, a ſlice of lemon, a little anchovy and chyan, a few morels and truffles. When your fricandos are tender, take them up, and thicken your gravy with flour and butter; ſtrain it, place your fricandos in the diſh, pour your gravy on them. Garniſh with lemon and barberries. You may lay round them force-meat balls fried, or force-meat rolled in a veal caul, and yolks of eggs hard boiled. *Raffald*, 94.

Veal Rolls.

Take ten or twelve little thin ſlices of veal, lay on them ſome force-meat according to your fancy, roll them up, and tie them juſt acroſs the middle with coarſe thread; put them on a bird-ſpit, rub them over with the yolks of eggs, flour them, and baſte them with butter. Half an hour will do them. Lay them into a diſh, and have ready ſome good gravy, with a few truffles and morels, and ſome muſhrooms. Garniſh with lemon.

Calf's Head ſurpriſe.

Take a calf's head with the ſkin on, take a ſharp knife, and raiſe off the ſkin with as much meat from the bone as you can poſſibly get, ſo that it may appear like a whole head when ſtuffed; then make a force-meat in the following manner:—take half a pound of veal, a pound of beef ſuet, the crumb of a two-penny loaf, half a pound of fat bacon, beat them well in a mortar, with ſome ſweet herbs and parſley ſhred fine, ſome cloves, mace, and nutmeg, beat fine, ſome ſalt and chyan pepper enough to ſeaſon it, the yolks of four eggs beat up, and mixed all together in a force-meat; ſtuff the head with it, and ſkewer it tight at each end; then put it into a deep pot or pan, and put two quarts of water, half a

pint of white wine, a blade or two of mace, a bundle of ſweet herbs, an anchovy, two ſpoonfuls of walnut and muſhroom catchup, the ſame quantity of lemon pickle, a little ſalt and pepper; lay a coarſe paſte over it to keep in the ſteam, and put it for two hours and a half in a ſharp open. When you take it out, lay the head in a ſoup diſh, ſkim off the fat from the gravy, and ſtrain it through a ſieve into a ſtew-pan; thicken it with butter rolled in flour, and when it has boiled a few minutes, put in the yolks of four eggs well beaten, and mixed with half a pint of cream; have ready boiled ſome force-meat balls, half an ounce of truffles and morels, but don't put them into the gravy; pour the gravy over the head, and garniſh with force-meat balls, truffles, morels, and muſhrooms. *Glaſſe*, 60.

Another way.

Dreſs off the hair of a large calf's head, as directed in the mock turtle; then take a ſharp-pointed knife, and raiſe off the ſkin, with as much of the meat from the bones as you can poſſibly get, that it may appear like a whole head when it is ſtuffed, and be careful you do not cut the ſkin in holes; then ſcrape a pound of fat bacon, the crumb of two penny loaves, grate a ſmall nutmeg with ſalt, chyan pepper, and ſhred lemon-peel to your taſte, the yolks of ſix eggs well beat; mix all up into a rich force-meat, put a little into the ears, and ſtuff the head with the remainder; have ready a deep narrow pot that it will juſt go in, with two quarts of water, half a pint of white wine, two ſpoonfuls of lemon-pickle, the ſame of walnut and muſhroom catchup, one anchovy, a blade or two of mace, a bundle of ſweet herbs, a little ſalt and chyan pepper; lay a coarſe paſte over it to keep in the ſteam, and ſet it in a very quick oven two hours and a half. When you take it out, lay your head in a ſoup-diſh, ſkim the fat clean off the gravy, and ſtrain it through a hair ſieve into a toſſing-pan; thicken it with a lump of butter rolled in flour. When it has boiled a few minutes, put in the yolks of ſix eggs well beat, and mixed with half a pint of cream; but do not let it boil, it will curdle the eggs. You muſt have ready boiled a few force-meat balls, half an ounce of truffles and morels, it would make the gravy too dark a colour to ſtew them in it; pour your gravy over your head, and garniſh with the truffles, morels, force-meat balls, muſhrooms, and barberries,

berries, and ſerve it up. This is a handſome top-diſh at a ſmall expence. *Raffald*, 88.

Calf's Head boiled.

Waſh it very clean, parboil one half, beat up the yolk of an egg, and rub it over the head with a feather, then ſtrew over it a ſeaſoning of pepper, ſalt, thyme, parſley chopped ſmall, ſhred lemon-peel, grated bread, and a little nutmeg; ſtick bits of butter over it, and ſend it to the oven; boil the other half white in a cloth, put them both into a diſh; boil the brains in a bit of cloth, with a very little parſley and a leaf or two of ſage; when they are boiled, chop them ſmall, and warm them up in a ſauce-pan with a bit of butter and a little pepper and ſalt; lay the tongue, boiled and peeled, in the middle of a ſmall diſh, and the brains round it; have in another diſh bacon or pickled pork; greens and carrots in another.

Calf's Head the German way.

Take a large calf's head, with great part of the neck cut with it; ſplit it in half, ſcald it very white, and take out the jaw-bone; take a large ſtew-pan, or ſauce-pan, and lay at the bottom ſome ſlices of bacon, then ſome thin beef-ſteaks, with ſome pepper and ſalt; then lay in the head, pour in ſome beef broth, a large onion ſtuck with cloves, and a bunch of ſweet herbs; cover the ſtew-pan very cloſe, and ſet it over a ſtove to ſtew; then make a ragoo with a quart of good beef gravy, and half a pint of red wine; let the wine be well boiled in the gravy; add to it ſome ſweetbreads parboiled and cut in ſlices, ſome cocks'-combs, oyſters, muſhrooms, truffles, and morels; let theſe ſtew till they are tender. When the head is ſtewed, take it up, put it into a diſh, take out the brains, the eyes, and the bones; then ſlit the tongue, cut it into ſmall pieces, cut the eyes in pieces alſo, and chop the brains; put theſe into a baking-diſh, and pour ſome of the ragoo over them; then take the head, lay it upon the ragoo, pour the reſt over it, and on that ſome melted butter; then ſcrape ſome fine Parmeſan cheeſe, ſtrew it over the butter, and ſend it to the oven. It does not want much baking, but only requires to be of a fine brown. *Maſon*, 154.

To ſtew a Calf's Head.

Firſt waſh it, and pick it very clean, lay it in water for an hour, take out the brains, and with a ſharp knife carefully take out the bones and the tongue, but be careful you do not break the meat; then take out the two eyes, and take two pounds of veal and two pounds of beef ſuet, a very little thyme, a good deal of lemon-peel minced, a nutmeg grated, and two anchovies; chop all very well together, grate two ſtale rolls, and mix all together with the yolks of four eggs; ſave enough of this meat to make about twenty balls, take half a pint of freſh muſhrooms clean peeled and waſhed, the yolks of ſix eggs chopped, half a pint of oyſters clean waſhed, or pickled cockles, mix all theſe together, but firſt ſtew your oyſters, put the force-meat into the head and cloſe it, tie it tight with a packthread, and put it into a deep ſtew-pan; and put to it two quarts of gravy, with a blade or two of mace. Cover it cloſe, and let it ſtew two hours; in the mean time beat up the brains with ſome lemon-peel cut fine, a little parſley chopped, half a nutmeg grated, and the yolk of an egg; have ſome dripping boiling, fry half the brains in little cakes, and fry the balls, keep them both hot by the fire; take half an ounce of truffles and morels, then ſtrain the gravy the head was ſtewed in, put the truffles and morels to it with the liquor, and a few muſhrooms; boil all together, then put in the reſt of the brains that are not fried, ſtew them together for a minute or two, pour it over the head, and lay the fried brains and balls round it. Garniſh with lemon. You may fry about twelve oyſters and put over. *Glaſſe*, 55.

Mrs. Maſon has the ſame receipt, though differently expreſſed, in The Ladies Aſſiſtant, page 153.

To roaſt a Calf's Head.

Waſh the head very clean, take out the bones, and dry it very well with a cloth; make a ſeaſoning of beaten mace, pepper, ſalt, nutmeg, and cloves, ſome fat bacon cut very ſmall, and ſome grated bread; ſtrew this over it, roll it up, ſkewer it with a ſmall ſkewer, and tie it with tape; roaſt it, and baſte it with butter; make a rich veal gravy, thickened with butter, and rolled in flour. Some like muſhrooms and the fat part of oyſters, but it is very good without.

To haſh a Calf's Head.

Clean your calf's head exceeding well, and boil it a quarter of an hour; when it is cold, cut the meat into thin broad ſlices, and put it into a toſſing-pan, with two quarts of gravy; and when it has ſtewed three quarters of an hour, add to it one anchovy, a little beaten mace, and chyan to your taſte, two tea-ſpoonfuls of lemon-pickle, two meat-ſpoonfuls of walnut-catchup, half an ounce of truffles and morels, a ſlice or two of lemon, a bundle of ſweet herbs, and a glaſs of white wine; mix a quarter of a pound of butter with flour, and put it in a few minutes before the head is enough; take your brains and put them into hot water, it will make them ſkin ſooner, and beat them fine in a baſon; then add to them two eggs, one ſpoonful of flour, a bit of lemon-peel ſhred fine; chop ſmall a little parſley, thyme, and ſage; beat them very well together, ſtrew in a little pepper and ſalt, then drop them in little cakes into a pan-full of boiling hog's-lard, and fry them a light brown; then lay them on a ſieve to drain; take your haſh out of the pan with a fiſh-ſlice, and lay it on your diſh, and ſtrain your gravy over it; lay upon it a few muſhrooms, force-meat balls, the yolks of four eggs boiled hard, and the brain-cakes. Garniſh with lemon and pickles. It is proper for a top or ſide-diſh. *Raffald*, 86. *Farley*, 64.

To haſh a Calf's Head brown.

Half the head only ſhould be haſhed, as a whole one makes too large a diſh; parboil it; when cold, cut it into thin ſlices, and the tongue; flour it pretty well, and put it into a ſtew-pan with ſome good gravy, a quart or more, a glaſs of Madeira, an anchopy wiped and boned, a little pounded cloves, chyan, a piece of lemon-peel; let theſe ſtew gently three quarters of an hour, then add ſome catchup, a few truffles and morels, firſt waſhed; pickled or freſh muſhrooms; if freſh, a little juice of lemon; ſtew theſe together a few minutes; add force-meat balls fried, and hard yolks of eggs. Dip the brains in hot water, ſkin them, beat them fine, and mix them with a little grated lemon-peel, parſley chopped, and ſavoury herbs, ſavoury ſpice, chyan, ſalt, bread-crumbs, and yolk of egg; fry theſe in ſmall cakes; garniſh the haſh with them, oyſters fried, and ſliced lemon. If for a large

company, boil the other half of the head, rub it over with yolk of egg, ſtrew on bread-crumbs, with pepper, ſalt, and nutmeg, grated lemon-peel, and chopped parſley; baſte it before the fire, let it be a nice brown, and lay it on the haſh.

To haſh a Calf's Head white.

Take half a pint of gravy, a gill of white wine, a little beaten mace, a little nutmeg, and a little ſalt; throw into your haſh a few muſhrooms, truffles and morels, firſt parboiled, a few artichoke bottoms and aſparagus tops, (if they are in ſeaſon) a large piece of butter rolled in flour, the yolks of two eggs, half a pint of cream, and a ſpoonful of muſhroom catchup. Stir theſe all together till it becomes of a tolerable thickneſs, and pour it into the diſh. Lay the other half of the head as above-mentioned, in the middle. *Farley*, 66.

Calf's Head with ſharp ſauce.

Take a calf's head, being well cleaned, bone it as far as the eyes, and boil it with ſome pickled pork; when done, ſerve both in the ſame diſh; boil half a glaſs of vinegar, as much broth, chopped ſhallots and onions; ſift it, add pepper and ſalt, and ſerve it upon the head. *Dalrymple*, 79.

Calf's Head in Caul.

Take a calf's head, being cleaned and boiled, bone and trim it, mince the trimmings and tongue together with a large fowl; add to this chopped parſley, chibbol, muſhrooms, ſhallots, pepper, and ſalt; make force-meat with the brains, four yolks of hard eggs, and two raw ones, bread-crumbs, and cream; lay ſome of this force-meat upon the head, then the fillets as prepared, then the reſt of the force-meat; then roll it in the caul, and braze it in white wine and broth. When done, take off the caul, and ſerve upon it a pontiff ſauce. *Clermont*, 84.

To haſh a cold Calf's Head.

Cut it into ſlices, flour it, put to it a little boiled gravy, a little white wine, ſome cream, a little catchup, white pepper,

per, ſalt, and nutmeg, a few oyſters and their liquor, ſhred lemon-peel; boil this up gently together; a few pickled or freſh muſhrooms, and a little lemon-juice, or lemon-juice only. This may be enriched with truffles and morels parboiled, force-meat balls, and hard eggs. *Maſon*, 155.

To dreſs a Calf's Head the beſt way.

Take a calf's head with the ſkin on, and ſcald off all the hair and clean it very well; cut it in two, take out the brains, boil the head very white and tender, take one part quite off the bone, and cut it into nice pieces with the tongue, dredge it with a little flour, and let it ſtew on a ſlow fire for about half an hour in rich white gravy, made of veal, mutton, and a piece of bacon, ſeaſoned with pepper, ſalt, onion, and a very little mace; it muſt be ſtrained off before the haſh is put in it, thicken it with a little butter rolled in flour; the other part of the head muſt be taken off in one whole piece, ſtuff it with nice force-meat, and roll it like a collar, and ſtew it tender in gravy; then put it in the middle of the diſh, and the haſh all round. Garniſh it with force-meat balls, fried oyſters, and the brains made into little cakes dipped in rich butter and fried. You may add wine, morels, truffles, or what you pleaſe, to make it good and rich. *Raffald*, 86.

To grill a Calf's Head.

Waſh your calf's head clean, and boil it almoſt enough, then take it up and haſh one half, the other half rub over with the yolk of an egg, a little pepper and ſalt; ſtrew over it bread-crumbs, parſley chopped ſmall, and a little grated lemon peel; ſet it before the fire, and keep baſting it all the time to make the froth riſe. When it is a fine light brown, diſh up your haſh, and lay the grilled ſide upon it.

Blanch your tongue, ſlit it down the middle, and lay it on a ſoup plate; ſkin the brains, boil them with a little ſage and parſley; chop them fine, and mix them with ſome melted butter and a ſpoonful of cream; make them hot, and pour them over the tongue; ſerve them up, and they are ſauce for the head.

To collar a Calf's Head to eat like Brawn.

Take the head with the ſkin and hair on, ſcald it till the hair will come off, then cleave it down, and take out the brains and the eyes; waſh it very clean, and put it into a pot of clean water; boil it till the bones will come out; then ſlice the tongue and ears, and lay them all even; throw a handful of ſalt over them, and roll it up quite cloſe into a collar; boil it near two hours; when the head is cold, put it into brawn pickle. *Maſon*, 155.

Veal Palates.

Provide about two palates, and boil them half an hour; take off the skins, and cut them into pieces, as you do ox-palates; put them into a ſtew-pan with a glaſs of champagne, a little minced green onion, parſley, pepper and ſalt; toſs it often till the wine is gone, pour in a ladle of your cullis mixed with gravy, ſtew them ſoftly in it till very tender, daſh in a ſmall glaſs more of your wine, add the juice of a lemon or orange, and ſend it up. *Verral*, 122.

Calf's Ears with Lettuce.

Six ears will do; ſtew them very tender in a braize, and your lettuce muſt be done thus:—take as many as you have ears, and blanch them in water, open the leaves, and put into each a bit of the middling bacon, with a clove or two ſtuck in each; cloſe the leaves over, and bind with packthread; put them into a ſtew-pan with a ladle of your cullis, and a little gravy, pepper, ſalt, and a morſel of ſhallot; ſtew them till very tender, take your ears out, and clear them from greaſe, and put them to your ears; add the juice of a lemon, and ſerve them up. Take care your lettuces are preſerved whole, and laid between the ears. Lambs ears may be done the ſame. *Verral*, 123.

Calf's Ears fried.

Braze the ears in a ſtrong braze to make them tender, and make a batter thus:—take a handful of flour, put it in a bowl or ſtew-pan, add one egg, and a little ſalt; mix with

as

as much ſmall beer as will make it of a proper conſiſtence, then add about a table-ſpoonful of fine oil; when well mixed, put the ears to it; have ready a ſtew-pan with hog's lard properly hot, put in the ears one by one, with as much of the butter as will ſtick to them; fry of a fine colour, and ſerve them with fried parſley; they may alſo be ſtuffed with good force-meat. Inſtead of the above batter, you may baſte them with yolks of eggs and bread-crumbs. *Dalrymple*, 80.

Calf's Ears houſewife faſhion.

Make a ſauce with a little jelly broth and white wine, a little butter, chopped parſley, ſhallots, pepper, and ſalt; boil it to a thick conſiſtence; when done, add the juice of half a Seville orange, and ſerve it upon brazed ears. *Clermont*, 86.

A Midcalf.

Stuff a calf's heart with force-meat, and ſend it to the oven in an earthen diſh, with a little water under it. Lay butter over it, and dredge it with flour. Boil half the liver, and all the lights, for half an hour; then chop them ſmall, and put them in a toſſing-pan, with a pint of gravy, a ſpoonful of catchup, and one of lemon-pickle. Squeeze in half a lemon, ſeaſon with pepper and ſalt, and thicken with a good piece of butter rolled in flour. When you diſh it up, pour the mince-meat in the bottom, and have the other half of the liver ready fried of a fine brown, and cut in thin ſlices, and little pieces of bacon. Set the heart in the middle, and lay the liver and bacon over the mince-meat. *Farley*, 103.

Calf's Heart roaſted.

Having made a force-meat of the crumb of half a penny loaf, a quarter of a pound of beef ſuet chopped ſmall, a little parſley, ſweet marjoram, and lemon-peel, mixed up with a little pepper, ſalt, nutmeg, and the yolk of an egg; fill the heart with it, and lay a veal caul over the ſtuffing, or a ſheet of writing paper to keep it in its place. Lay it in a Dutch oven, and keep turning it till it is thoroughly roaſted. When you diſh it up, lay ſlices of lemon round it, and pour good melted butter over it.

To roaſt a Calf's Liver.

Lard it with bacon, ſpit it firſt, and roaſt it; ſerve it up with good gravy. *Glaſſe*, 95.

To ſtew a Calf's Liver.

Lard the liver and put it into a ſtew-pan, with ſome ſalt, whole pepper, a bundle of ſweet herbs, an onion, and a blade of mace; let it ſtew till tender, then take it up, and cover it to keep hot; ſtrain the liquor it was ſtewed in, ſkim off all the fat, thicken it with a piece of butter rolled in flour, and pour it over the liver. *Maſon*, 158.

Calf's Liver with Shallots.

Chop green ſhallots and muſhrooms, cut the liver in thin ſlices, put all together in a ſtew-pan, with a little bit of butter rolled in flour, and a glaſs of white wine; ſtew ſlowly for about half an hour; add pepper and ſalt, and vinegar to your taſte. If you would have it white, make a liaſon of yolks of eggs and cream, with lemon or verjuice. *Dalrymple*, 86.

To dreſs a Calf's Liver in a Caul.

Take off the under ſkins, and ſhred the liver very ſmall, then take an ounce of truffles and morels chopped ſmall, with parſley; roaſt two or three onions, take off their outermoſt coats, pound ſix cloves, and a dozen coriander ſeeds, add them to the onions, and pound them together in a marble mortar; then take them out and mix them with the liver; take a pint of cream, half a pint of milk, and ſeven or eight new-laid eggs; beat them together, boil them, but do not let them curdle, ſhred a pound of ſuet as ſmall as you can, half melt it in a pan, and pour it into your egg and cream; then pour it into your liver, then mix all well together, ſeaſon it with pepper, ſalt, nutmeg, and a little thyme, and let it ſtand till it is cold; ſpread a caul over the bottom and ſides of the ſtew-pan, and put in your haſhed liver and cream together; fold it up in the caul in the ſhape of a calf's liver, then turn it upſide down carefully, lay it in a diſh that will bear the oven,

oven, and do it over with beaten egg; dredge it with grated bread, and bake it in an oven. Serve it up hot for a firſt courſe. *Glaſſe*, 94.

To dreſs a Calf's Pluck.

Boil the lights and part of the liver; roaſt the heart, ſtuffed with ſuet, ſweet herbs, and a little parſley, all chopped ſmall, a few crumbs of bread, ſome pepper, ſalt, nutmeg, and a little lemon-peel; mix it up with the yolk of an egg.

When the lights and liver are boiled, chop them very ſmall, and put them in a ſauce-pan, with a piece of butter rolled in flour, ſome pepper and ſalt, with a little lemon or vinegar, if agreeable; fry the other part of the liver as before-mentioned, with ſome little pieces of bacon; lay the mince at the bottom, the heart in the middle, and the fried liver and bacon round, with ſome criſped parſley. For ſauce—plain butter. It is a large diſh, but it may eaſily be diminiſhed.

Calf's Feet with force-meat.

Bone them, and fill them with force-meat, made of whatever you pleaſe; tie them in ſlices of lard, ſtew them ſlowly in broth and white wine, a faggot of ſweet herbs, a few cloves, roots, and onions. When done, ſerve with what ſauce you pleaſe. *Dalrymple*, 19.

Calf's Feet with lemon-ſauce.

Take calves feet plain boiled, put them in a ſtew-pan with a little oil or butter, half a lemon, peeled and ſliced, and as much broth or cullis as will ſimmer them on a ſlow fire for about half an hour; take them out and wipe them, ſift the ſauce, ſkim it well, add a little butter rolled in flour, a little cullis, a chopped anchovy, and the juice of half a lemon. *Clermont*, 94.

Ragoo of Calves Feet.

Boil the feet, bone and cut the meat in ſlices; brown them in the frying-pan, and then put them in ſome good gravy, with morels, truffles, pickled muſhrooms, the yolks of four eggs boiled hard, ſome ſalt, and a little butter rolled in flour.

For a ſick perſon, a calf's foot boiled, with parſley and butter, is eſteemed very good.

Calves Feet and Chaldron after the Italian way.

Take the crumb of a threepenny loaf, one pound of ſuet, a large onion, two or three handfuls of parſley, mince it very ſmall, ſeaſon it with ſalt and pepper, three or four cloves of garlic, mix with eight or ten eggs; then ſtuff the chaldron, take the feet and put them in a ſtew-pan; it muſt ſtew upon a ſlow fire till the bones are looſe; then take two quarts of green peas, and put in the liquor; and when done, you muſt thicken it with the yolks of two eggs, and the juice of a lemon. It muſt be ſeaſoned with pepper, ſalt, mace, and onion, ſome parſley and garlick. You muſt ſerve it up with the aforeſaid pudding in the middle of the diſh, and garniſh the diſh with fried ſuckers and ſliced onion. *Glaſſe*, 383.

Neck of Veal Cutlets.

Cut a neck of veal into cutlets, fry them a fine brown, then put them into a toſſing-pan, and ſtew them till tender in a quart of good gravy; then add one ſpoonful of browning, the ſame of catchup, ſome fried force-meat balls, a few truffles, morels, and pickled muſhrooms; a little ſalt and chyan pepper; thicken your gravy with flour and butter, let it boil a few minutes, lay your cutlets in the diſh with the tops of the ribs in the middle; pour the ſauce over them, lay your balls, morels, truffles, and muſhrooms over the cutlets, and ſend them up. *Raffald*, 92.

Veal Cutlets.

Cut your veal into pieces about the thickneſs of half a crown, and as long as you pleaſe; dip them in the yolk of an egg, and ſtrew over them crumbs of bread, a few ſweet herbs, ſome lemon-peel, and a little grated nutmeg, and fry them in freſh butter. While they are frying, make a little gravy, and when the meat is done, take it out, and lay it in a diſh before the fire, then ſhake a little flour into the pan, and ſtir it round. Put in a little gravy, ſqueeze in a little lemon, and pour it over the veal. Make uſe of lemon for your garniſh. *Farley*, 55.

Another

Another way.

Cut part of the neck into cutlets; ſhorten them, fry them nicely brown, ſtew them in ſome good gravy till tender, with a little flour mixed ſmooth in it; then add catchup, chyan, ſalt, a few truffles and morels, pickled muſhrooms. Force-meat balls may likewiſe be added. *Maſon*, 147.

Veal Cutlets in Ragoo.

Take ſome large cutlets from the fillet, beat them flat, and lard them; ſtrew over them ſome pepper, ſalt, crumbs of bread, and ſhred parſley; then make a ragoo of veal ſweet-breads and muſhrooms; fry the cutlets in melted butter of a fine brown; then lay them in a hot diſh, and pour the ragoo boiling hot over them.

A ſavoury diſh of Veal.

Having roaſted a fine loin of veal, take it up, and carefully take the ſkin off the back part without breaking it. Cut out all the lean meat, but leave the ends whole, to hold the following mince-meat:—mix all the meat very fine with the kidney part, put it into a little veal gravy, enough to moiſten it with the gravy that comes from the loin. Put in a little pepper and ſalt, ſome lemon-peel ſhred fine, the yolks of three eggs, and a ſpoonful of catchup. Thicken it with a little butter rolled in flour; give it a ſhake or two over the fire, and put it into the loin, and then pull the skin over. If the skin ſhould not quite cover it, give it a brown with a hot iron, or put it in an oven for fifteen minutes. Send it up hot, and garniſh with barberries and lemon. *Farley*, 106.

Another way.

Cut large collops out of a leg of veal, ſpread them abroad on a dreſſer, hack them with the back of a knife, and dip them in the yolks of eggs; ſeaſon them with cloves, mace, nutmeg, and pepper, beat fine; make force-meat with ſome of your veal, beef ſuet, oyſters chopped, ſweet herbs ſhred fine, and the aforeſaid ſpice; ſtrew all theſe over your collops, roll and tie them up, put them on skewers, tie them to a ſpit, and

and roaſt them; to the reſt of your force-meat add a raw egg or two, roll them in balls and fry them; put them in your diſh with your meat when roaſted, and make the ſauce with ſtrong broth, an anchovy, a ſhallot, a little white wine, and ſome ſpice. Let it ſtew, and thicken it with a piece of butter rolled in flour; pour the ſauce into the diſh, lay the meat in, and garniſh with lemon. *Glaſſe*, 58.

Calf's Brains fried.

Cut the brains in four pieces, braze them about half an hour in broth and white wine, two ſlices of lemon, pepper and ſalt, thyme, laurel, cloves, parſley, and ſhallots; then drain and ſoak them in batter made of white wine, a little oil, and a little ſalt, and fry them of a fine colour; you may likewiſe baſte them with eggs and bread-crumbs. Garniſh with fried parſley. *Dalrymple*, 83.

Calf's Brains with muſtard ſauce.

The brains being brazed as above, make a batter with cullis, butter, and muſtard; bathe the brains in it, and roll them in bread-crumbs and cheeſe; give them colour in the oven, or with a ſalamander, ſerve upon cullis and muſtard. *Clermont*, 88.

Calf's Brains with rice.

The brains of two heads are enough for a good diſh; blanch them, and take off the little bloody fibres, cut into two pieces each, and ſoak them in a marinade of white wine and vinegar, &c. for an hour; boil your rice in water a few minutes, ſtrain it off, and ſtew it in broth till it is tender, with a little ſalt and a bit of mace; diſh up the brains, and pour ſome of the ſauce to the rice; ſqueeze in a lemon or orange, and pour over for ſerving to table.

When you procure two or three pair of eyes, they make an excellent diſh done in the manner of doing the ſweetbreads. *Verral*, 127.

Veal Griſtles and Green Peas.

Cut the griſtles of a breaſt of veal in pieces; ſcald them, if you would have them white; ſtew them in broth with a few ſlices of lard, half a lemon, peeled and ſliced, whole pepper and ſalt, and a faggot of ſweet herbs; when done, wipe them clean, and ſerve the ſtewed peas upon them. You may alſo, when the meat is about a quarter done, take it out of the braze, and put it in a ſtew-pan with the peas, a little butter, parſley, a little winter-ſavoury, a ſlice of ham, and a few cabbage lettuces cut ſmall; add a little cullis and flour; reduce the ſauce pretty thick; ſalt only a little before you ſerve. *Dalrymple*, 92.

Veal Griſtles another way.

About the half of a breaſt of veal will do for this ſmall diſh; take off all the upper part, and cut the griſtles in ſmall bits; blanch them, and put into a ſtew-pan to a ladle of broth; ſtew it very tender, and put a bit of butter mixed with flour, a bunch of onions and parſley, a blade of mace, pepper and ſalt. For your ſauce, you may prepare either peas or aſparagus; make a liaſon, and juſt before you ſerve, pour it in; add the juice of a lemon, and diſh it up.

Breaſts of lamb are done in the ſame manner, and make a favourite diſh. *Verral*, 120.

To dreſs Scotch Collops white.

Cut them off the thick part of a leg of veal, the ſize and thickneſs of a crown piece, put a lump of butter into a toſſing-pan, and ſet it over a ſlow fire, or it will diſcolour your collops; before the pan is hot, lay the collops in, and keep turning them over till you ſee the butter is turned to a thick white gravy; put your collops and gravy in a pot, and ſet them upon the hearth, to keep warm; put cold butter again into your pan every time you fill it, and fry them as above, and ſo continue till you have finiſhed. When you have fried them, pour your gravy from them into your pan, with a teaſpoonful of lemon-pickle, muſhroom-catchup, caper liquor, beaten mace, chyan pepper, and ſalt; thicken with flour and butter. When it has well boiled, put in the yolks of two

eggs well beat and mixed, with a tea-ſpoonful of rich cream; keep ſhaking your pan over the fire till your gravy looks of a fine thickneſs, then put in your collops, and ſhake them; when they are quite hot, put them on your diſh with force-meat balls, ſtrew over them pickled muſhrooms. Garniſh with barberries and kidney beans. *Raffald*, 96.

Another way.

Cut the veal the ſame as above directed, throw the collops into a ſtew-pan, put ſome boiling water over them, and ſtir them about; then ſtrain them off, take a pint of good veal broth, and thicken it; add a bundle of ſweet herbs with ſome mace; put ſweetbread, force-meat balls, and freſh muſhrooms; if no freſh to be had, uſe pickled ones waſhed in warm water; ſtew them about fifteen minutes, add the yolks of two eggs and a pint of cream; beat them well together with ſome nutmeg grated, and keep ſtirring it till it boils up; add the juice of a quarter of a lemon, then put it in your diſh. Garniſh with lemon. *Glaſſe*, 22.

Another way.

Put a lump of butter into a ſtew-pan, ſet it at a diſtance over a gentle fire; when the butter is juſt melted, lay in the collops, keep turning them till there appears a thickiſh gravy; put this into an earthen pan, put more butter and more collops in the ſame manner till all are done; then pour the gravy from them into a ſtew-pan, with a little cream mixed with a little flour, white pepper, ſalt, lemon-juice, or pickled muſhrooms, and a few oyſters; boil this up, put in the collops, heat them through. Force-meat balls, boiled, may be added. *Maſon*, 147.

To dreſs Scotch Collops brown.

Cut your collops the ſame way as the white ones, but brown your butter before you lay in your collops, fry them over a quick fire, ſhake and turn them, and keep them on a fine froth; when they are a light brown, put them into a pot, and fry them as the white ones; when you have fried them all brown, pour all the gravy from them into a clean toſſing-pan, with half a pint of gravy made of the bones and bits you

cut

cut the collops off, two tea-ſpoonfuls of lemon-pickle, a large one of catchup, the ſame of browning, half an ounce of morels, half a lemon, a little anchovy, chyan, and ſalt to your taſte; thicken it with flour and butter, let it boil five or ſix minutes, then put in your collops, and ſhake them over the fire; if they boil, it will make them hard. When they have ſimmered a little, take them out with an egg ſpoon, and lay them on your diſh, ſtrain your gravy and pour it hot on them, lay over them force-meat balls, and little ſlices of bacon curled round a ſkewer and boiled; throw a few muſhrooms over. Garniſh with lemon and barberries, and ſerve them up.

Another way.

Take a piece of fillet of veal, cut it in thin pieces about as large as a crown piece, but very thin; ſhake a little flour over it, then put a little butter in a frying-pan, and melt it; put in your collops, and fry them quick till they are brown, then lay them in a diſh. Have ready a good ragoo made thus:—take a little butter in your ſtew-pan, and melt it, then add a large ſpoonful of flour, ſtir it about till it is ſmooth, then put in a pint of good brown gravy; ſeaſon it with pepper and ſalt, pour in a ſmall glaſs of white wine, ſome veal ſweetbreads, force-meat balls, truffles and morels, ox-palates, and muſhrooms; ſtew them gently for half an hour, add the juice of half a lemon to it; put it over the collops, and garniſh with raſhers of bacon. Some like the Scotch collops made thus:—put the collops into the ragoo, and ſtew them for five minutes.

Another way.

Cut them from the leg, fry them a good brown, but not too much; take ſome good gravy, thicken it with a little flour, boil it a few minutes; add chyan, catchup, truffles, morels, ſalt, muſhrooms pickled, grated lemon-peel, ſimmer this up; juſt heat the collops through, add what gravy came from them, but do not let them boil, or they will be hard, which is a great fault; add force-meat balls, hard yolks of eggs; lay round little ſlices of bacon notched and toaſted, and ſliced lemon. *Maſon*, 147.

To dreſs Scotch Collops the French way.

Take a leg of veal, and cut your chops pretty thick, five or ſix inches long, and three inches broad, rub them over with the yolk of an egg, put pepper and ſalt, and grate a little nutmeg on them, and a little ſhred parſley; lay them on an earthen diſh, and ſet them before the fire; baſte them with butter, and let them be a fine brown, then turn them on the other ſide, and rub them as above; baſte and brown them the ſame way. When they are thoroughly enough, make a good brown gravy with truffles and morels, diſh up your collops, lay truffles and morels, and the yolks of hard boiled eggs over them. Garniſh with criſp parſley and lemon. *Raffald*, 97.

To haſh Veal.

Cut your veal into round thin ſlices, of the ſize of half a crown, and put them into a ſauce-pan with a little gravy; put to it ſome lemon-peel cut exceedingly fine, and a tea-ſpoonful of lemon-pickle; put it on the fire, and thicken it with butter and flour; put in your veal as ſoon as it boils, and juſt before you diſh it up, put in a ſpoonful of cream, and lay ſippets round the diſh. *Farley*, 66.

N. B. The ſame receipt as the preceding, though conveyed in language ſomewhat different, is to be found in *Mrs. Raffald*'s Experienced Engliſh Houſe-keeper, page 73.

To toſs up cold Veal white.

Cut the veal into little thin bits, put milk enough to it for ſauce, grate in a little nutmeg, a very little ſalt, a little piece of butter rolled in flour; to half a pint of milk, the yolks of two eggs well beat, a ſpoonful of muſhroom pickle, ſtir all together till it is thick, then pour it into your diſh, and garniſh with lemon.

Cold fowl, ſkinned and done this way, eats well; or the beſt end of a cold breaſt of veal; firſt fry it, drain it from the fat, then pour this ſauce to it. *Glaſſe*, 119.

To fry cold Veal.

Cut your veal into pieces of the thickneſs of a half-crown, and as long as you pleaſe; dip them in the yolk of an egg, and then in crumbs of bread, with a few ſweet herbs and ſhred lemon-peel in it; grate a little nutmeg over them, and fry them in freſh butter. The butter muſt be hot, juſt enough to fry them in. In the mean time, make a little gravy of the bone of the veal, and when the meat is fried, take it out with a fork, and lay it in a diſh before the fire. Then ſhake a little flour into the pan, and ſtir it round. Then put in a little gravy, ſqueeze in a little lemon, and pour it over the veal. Garniſh with lemon.

To mince Veal.

Cut your veal in ſlices, then cut it in little ſquare bits, but do not chop it; put it into a ſauce-pan, with two or three ſpoonfuls of gravy, a ſlice of lemon, a little pepper and ſalt, a good lump of butter rolled in flour, a tea-ſpoonful of lemon-pickle, and a large ſpoonful of cream; keep ſhaking it over the fire till it boils, but do not let it boil above a minute; if you do, it will make your meat eat hard: put ſippets round your diſh, and ſerve it up. *Raffald*, 73. *Farley*, 66.

Calf's Chitterlings.

Clean ſome of the largeſt of the calf's guts, cut them into lengths proper for puddings, tie one of the ends cloſe, take ſome bacon, and cut it like dice, and a calf's udder, and fat that comes off the chitterlings; chaldrons blanched and cut alſo; put them into a ſtew-pan, with a bay-leaf, ſalt, pepper, ſhallot cut ſmall, ſome pounded mace, and Jamaica pepper, with half a pint or more of milk, and let it juſt ſimmer; then take off the pan, and thicken it with four or five yolks of eggs, and ſome crumbs of bread; fill the chitterlings with this mixture, which muſt be kept warm, and make the links like hogs'-puddings. Before they are ſent to table, they muſt be boiled over a moderate fire; let them cool in their own liquor. They ſerve in ſummer, when hogs'-puddings are not to be had. *Maſon*, 159.

Veal ſteaks Venetian faſhion.

Cut thick ſlices of veal pretty large; marinade an hour in a little oil, with chopped parſley, ſhallots, muſhrooms, ſweet herbs, pepper and ſalt; make as much of the marinade ſtick to them as poſſible; roll them in bread-crumbs and boil ſlowly, baſting with the remainder of the marinade. Serve with the ſqueeze of a lemon or Seville orange. *Dalrymple*, 110.

Slices of Veal Venetian faſhion.

Cut thin ſlices of veal, and between every two put a ſlice of ham of the ſame ſize, firſt dipped in eggs, chopped parſley, ſhallots, muſhrooms, truffles, and a little pepper; roll them in ſlices of lard, and ſtew ſtowly with a little broth and white wine; when done, take off the bacon, ſkim and ſtrain the ſauce, add a little butter and flour, and ſerve with a reliſhing ſauce. Inſtead of bacon, you may baſte them with eggs and bread-crumbs, and fry or bake them. Serve with a ſauce as above, and garniſh with fried parſley. *Clermont*, 116.

To make Calf's-foot Jelly.

Boil two calf's feet in a gallon of water till it comes to a quart, then ſtrain it, let it ſtand till cold, skim off all the fat clean, and take the jelly up clean. If there is any ſediment at the bottom, leave it; put the jelly into a ſaucepan with a pint of mountain wine, half a pound of loaf ſugar, the juice of four large lemons; beat up ſix or eight whites of eggs with a whisk, then put them into a ſauce-pan, and ſtir all together till it boils. Let it boil a few minutes. Have ready a large flannel bag, pour it in, it will run through quick; pour it in again till it runs clear; then have ready a large china baſon, with the lemon-peel cut as thin as poſſible; let the jelly run into that baſon, and the peels both give it a fine amber colour, and alſo a flavour; with a clean ſilver ſpoon fill your glaſſes. *Glaſſe*, 295. *Farley*, 320.

Another way.

Put a gang of calf's feet, well cleaned, into a pan with ſix quarts of water, and let them boil gently till reduced to two quarts;

quarts; then take out the feet, skim off the fat clean, and clear the jelly from the ſediment; beat the whites of five eggs to a froth, then add one pint of Liſbon, Madeira, or any pale made wine, if you chuſe it; then ſqueeze in the juice of three lemons. When your ſtock is boiling, take three ſpoonfuls of it, and keep ſtirring it with your wine and eggs to keep it from curdling; then add a little more ſtock, and ſtill keep ſtirring it, and then put it in the pan, and ſweeten it with loaf ſugar to your taſte; a glaſs of French brandy will keep the jelly from turning blue in froſty air; put in the outer rind of two lemons, and let it boil one minute all together, pour it into a flannel bag, let it run into a baſon, and keep pouring it back gently into a bag till it runs clear and bright; then ſet your glaſſes under the bag, and cover it, leſt duſt get in. —If you would have your jelly for a fiſh-pond, tranſparent pudding, or hen's neſt, to be turned out of the mould, boil half a pint of iſing-glaſs in a pint of water, till reduced to one quarter, and put it into the ſtock before it is refined. *Raffald*, 191.

Another way.

To two calf's feet, put three quarts of water, boil it to one quart; when cold, take off the fat, and take the jelly from the ſediment; put to it one pint of white wine, half a pound of ſugar, the juice of three lemons, the peel of one. Whiſk the whites of two eggs, put all into a ſaucepan, boil it a few minutes; put it through a jelly-bag till it is fine.

To make ſavoury Calf's-foot Jelly.

Boil either two or four calf's feet, according to the quantity which is wanted, with iſing-glaſs to make it a ſtiff jelly; one ounce of picked iſing-glaſs to two feet is about ſufficient, if the iſing-glaſs is very good; boil with theſe a piece of lemon-peel, an onion, a bunch of ſweet herbs, ſome pepper corns, a few cloves, a bit of mace, nutmeg, and a little ſalt. When the jelly is enough, ſtrain it, put to it juice of lemon, and white wine to your taſte; boil it up, pulp it through a bag till fine; the white of an egg may be added before it is boiled. *Maſon*, 160.

Another way.

Spread ſome ſlices of lean veal and ham in the bottom of a ſtew-pan, with a carrot and turnip, or two or three onions; cover it, and let it ſweat on a ſlow fire till it is as deep a brown as you would have it; then put to it a quart of very clear broth, ſome whole pepper, mace, a very little iſing-glaſs, and ſalt to your taſte; let this boil ten minutes, then ſtrain it through a French ſtrainer; ſkim off all the fat, and put it to the whites of three eggs; run it ſeveral times through a jelly-bag, as you do other jellies.

Veal Collops.

Cut thin ſlices of fillet of veal, put them in a ſtew-pan with a little oil or butter, ſweet herbs chopped, pepper and ſalt; let them catch a little, then add a little good broth; you may add ſome good force-meat balls, either fried or blanched. If for brown, make a liaſon with flour and butter; let your collops ſtew ſlowly till done. If you want them white, when ready to ſerve, add a liaſon made of eggs and cream, a few bits of good butter, and the juice of half a lemon. *Dalrymple*, 105.

CHAP. V.

MADE DISHES OF MUTTON.

To dreſs a Leg of Mutton to eat like Veniſon.

TAKE a hind quarter of mutton, and cut the leg in the ſhape of a haunch of veniſon; ſave the blood of the ſheep, and ſteep it for five or ſix hours; then take it out, and roll it in three or four ſheets of white paper, well buttered on the inſide; tie it with a packthread, and roaſt it, baſting it with good beef dripping or butter. It will take two hours at a good fire, for your mutton muſt be fat and thick. About five or ſix minutes before you take it up, take off the paper, baſte it with a piece of butter, and ſhake a little flour over it to make it have a fine froth, and then have a little good drawn gravy in a baſon, and ſome ſweet ſauce in another. Do not garniſh with any thing. *Glaſſe*, 49.

Another way.—See under the Chapter of Roaſting, *p.* 5.

Leg of Mutton Modena faſhion.

Bone a leg of mutton all to the end, which you leave very ſhort; boil it to three parts in water or broth; then take it out, and cut the upper part croſs-ways, into which you ſtuff butter and bread-crumbs, ſeaſoned with pepper, ſalt, and ſweet herbs chopped; then put it in a ſtew-pan, with a little of the broth, and a little white wine; finiſh it, and add the juice of a Seville orange to the ſauce. *Dalrymple*, 136.

Leg of Mutton à-la-mode.

Lard a leg of mutton through and through with large pieces rolled in chopped ſweet herbs and fine ſpices; braze

it

it on a pan of the ſame bigneſs, with ſlices of lard, onions, and roots; ſtop the ſteam very cloſe. When done, add a glaſs of white wine, and ſift the ſauce to ſerve with it. *Clermont*, 143.

Leg of Mutton à-la-haut-gout.

Take a leg of mutton, and let it hang for a fortnight in any place; then ſtuff every part of it with ſome cloves of garlick, rub it with pepper and ſalt, and then roaſt it. When it is properly roaſted, ſend it up with ſome good gravy and red wine in the diſh. *Farley*, 110.

Mrs. Maſon has given the ſame receipt in other words, page 162; and *Mrs. Glaſſe*, page 45.

Leg of Mutton à-la-daube.

Take a leg of mutton and lard it with bacon, half roaſt it, and then put it in as ſmall a pot as will hold it, with a quart of mutton gravy, half a pint of vinegar, ſome whole ſpice, bay-leaves, ſweet marjoram, winter-ſavory, and ſome green onions. When it is tender, take it up, and make the ſauce with ſome of the liquor, muſhrooms, ſliced lemon, two anchovies, a ſpoonful of colouring, and a piece of butter; pour ſome over the mutton, and the reſt in a boat. *Maſon*, 162.

To ragoo a Leg of Mutton.

Take all the ſkin and fat off, cut it very thin the right way of the grain, then butter your ſtew-pan, and ſhake ſome flour into it; ſlice half a lemon and half an onion, cut them very ſmall, a little bundle of ſweet herbs, and a blade of mace. Put all together with your meat into the pan, ſtir it a minute or two, and then put in ſix ſpoonfuls of gravy, and have ready an anchovy minced ſmall; mix it with ſome butter and flour, ſtir it all together for ſix minutes, and then diſh it up. *Glaſſe*, 22. *Farley*, 79.

Another

Another way.

Let a ſmall leg of mutton hang as long as it will keep; cut thin collops from it the long way, pick out the ſinews, ſeaſon the meat with pepper and ſalt, ſtrew over it two or three ſhallots chopped, and a little parſley; flour it, put it into a ſtew-pan with a bit of butter, ſtir them till near done, put to them half a pint or more of cullis or good gravy, chyan, (if neceſſary) a little catchup or muſhroom powder, more flour, if the ſauce is not thick enough; ſimmer the meat a few minutes, ſerve it directly, or it will grow hard. Garniſh with pickles.

To dreſs a leg of Mutton à-la-Royàle.

Having taken off all the fat, ſkin, and ſhank-bone, lard it with bacon, ſeaſon it with pepper and ſalt, and a round piece, of about three or four pounds, of beef, or leg of veal, lard it, have ready ſome hogs'-lard boiling, flour your meat, and give it a colour in the lard, then take the meat out, and put it into a pot, with a bundle of ſweet herbs, ſome parſley, an onion ſtuck with cloves, two or three blades of mace, ſome whole pepper, and three quarts of gravy; cover it cloſe, and let it boil very ſoftly for two hours; mean while get ready a ſweetbread ſplit, cut into four and broiled, a few truffles and morels ſtewed in a quarter of a pint of ſtrong gravy, a glaſs of red wine, a few muſhrooms, two ſpoonfuls of catchup, and ſome aſparagus tops; boil all theſe together, then lay the mutton in the middle of the diſh, cut the beef or veal into ſlices, make a rim round your mutton with the ſlices, and pour the ragoo over it. When you have taken the meat out of the pot, ſkim all the fat off the gravy, ſtrain it, and add as much to the other as will fill the diſh. Garniſh with lemon. *Glaſſe*, 45.

Another way.

Take off all the ſkin, fat, and ſhank bone; lard it with bacon, ſeaſon it with pepper and ſalt, take three or four pounds of thick flank beef, or any lean piece, or a piece of leg of veal; let that alſo be larded, flour the meat, and brown them in a frying-pan; then put it into a pot with three quarts of water, a bunch of ſweet herbs, an onion ſtuck with cloves,

a few

a few blades of mace, ſome pepper and ſalt, a glaſs of red wine, and a little catchup; let theſe ſtew very ſoftly for two hours, or till the meat is tender; there may be added truffles, morels, muſhrooms, and gravy, all, or ſome of them, but it is good without; lay the mutton in the middle of the diſh, and cut the other meat in ſlices, and lay round it; ſtrain the ſauce over it. *Maſon*, 163.

To roaſt a Leg of Mutton with Oyſters.

Make a force-meat of beef-ſuet chopped ſmall, the yolks of eggs boiled hard, with three anchovies, a ſmall bit of onion, thyme, ſavoury, and ſome oyſters, (a dozen or fourteen) all cut fine; ſome ſalt, pepper, grated nutmeg, and crumbs of bread, mixed up with raw eggs; ſtuff the mutton under the ſkin in the thickeſt part, under the flap, and at the knuckle. For ſauce—ſome oyſter liquor, a little red wine, an anchovy, and ſome more oyſters ſtewed, and laid under the mutton. *Le Maitre*, 74.

Another way.

Cut ſeveral holes in the mutton, beard ſome oyſters, and roll them in crumbs of bread and nutmeg; put three oyſters into each hole; if it is roaſted, cover it with a caul; but if it is boiled, put it in a cloth, and pour oyſter-ſauce over it.

Another way.

Take a leg of mutton that has been two or three days killed, ſtuff every part of it with oyſters, roaſt it, and garniſh with horſe-radiſh. *Farley*, 110. *Glaſſe*, 45.

Leg of Mutton with Cockles.

Stuff your mutton in every part with cockles, roaſt it, and garniſh with horſe-radiſh. *Glaſſe*, 46. *Farley*, 110.

To force a Leg of Mutton.

Raiſe the ſkin, and take out the lean part of the mutton, chop it exceeding fine, with one anchovy; ſhred a bundle of ſweet herbs, grate a penny loaf, half a lemon, nutmeg, pepper,

per, and ſalt to your taſte; make them into a force-meat, with three eggs and a large glaſs of red wine; fill up the ſkin with the force-meat, but leave the bone and ſhank in their place, and it will appear like a whole leg; lay it on an earthen diſh, with a pint of red wine under it, and ſend it to the oven; it will take two hours and an half. When it comes out, take off all the fat, ſtrain the gravy over the mutton, lay round it hard yolks of eggs, and pickled muſhrooms. Garniſh with pickles, and ſerve it up. *Raffald*, 106.

Split Leg of Mutton and Onion Sauce.

Split the leg, from the ſhank to the end, ſtick a ſkewer in to keep the nick open, baſte it with red wine till it is half roaſted, then take the wine out of the dripping-pan, and put to it one anchovy; ſet it over the fire till the anchovy is diſſolved, rub the yolk of a hard egg in a little cold butter, mix it with the wine, and put it in your ſauce-boat; put good onion-ſauce over the leg when it is roaſted, and ſerve it up. *Du Pont*, 116.

To make Mutton Hams.

Take a hind quarter of mutton, cut it like a ham, take an ounce of ſalt-petre, a pound of coarſe ſugar, a pound of common ſalt; mix them, and rub your ham, lay it in a hollow tray with the skin downwards, baſte it every day for a fortnight, then roll it in ſaw-duſt, and hang it in the wood-ſmoke a fortnight; then boil it, and hang it in a dry place, and cut it out in raſhers, and broil it as you want. It eats better broiled than boiled.

Jiggot of Mutton with Spaniſh Onions.

A jiggot of mutton is the leg with part of the loin; provide ſuch a one as has been killed two or three days at leaſt, thump it well, and bind it with packthread, that you keep whole when you take it out; put it into a pot about its bigneſs, and pour in a little of your broth, and cover it with water; put in about a dozen of Spaniſh onions, with the rinds on, three or four carrots, a turnip or two, ſome parſley, and any other herbs you like; cover down cloſe, and ſtew it gently for three or four hours; but take your onions after an hour's

hour's ſtewing, and take the firſt and ſecond rinds off; put them into a ſtew-pan, with a ladle or two of your cullis, a muſhroom or two, or truffles minced, and a little parſley; take your mutton and drain clean from the fat and liquor, make your ſauce hot and well ſeaſoned, ſqueeze in a lemon, and ſerve it up with the onions round it, and pour the ſauce over it. *Verral*, 47.

Shoulder of Mutton ſurpriſed.

Put a ſhoulder of mutton, having firſt half boiled it, into a toſſing-pan, with two quarts of veal gravy, four ounces of rice, a little beaten mace, and a tea-ſpoonful of muſhroom powder. Stew it an hour, or till the rice is enough, and then take up your mutton and keep it hot. Put to the rice half a pint of cream, and a piece of butter rolled in flour. Then ſhake it well, and boil it a few minutes. Lay your mutton on the diſh, and pour your gravy over it. You may garniſh with either pickles or barberries. *Farley*, 107. *Maſon*, 164.

N. B. The above receipt is inſerted in page 103 of *Mrs. Raffald*'s Engliſh Houſe-keeper, with the phraſeology a little different.

A Shoulder of Mutton en epigram.

Roaſt it almoſt enough, then very carefully take off the ſkin about the thickneſs of a crown piece, and the ſhank-bone with it at the end; then ſeaſon that skin and skank-bone with pepper and ſalt, a little lemon-peel cut ſmall, and a few ſweet herbs and crumbs of bread; then lay this on the grid-iron, and let it be of a fine brown: in the mean time, take the reſt of the meat, and cut it like a haſh about the bigneſs of a ſhilling; ſave the gravy and put to it, with a few ſpoonfuls of ſtrong gravy, half an onion cut fine, a little nutmeg, a little pepper and ſalt, a little bundle of ſweet herbs, ſome gerkins cut very ſmall, a few muſhrooms, two or three truffles cut ſmall, two ſpoonfuls of wine, either red or white, and throw a little flour over the meat: let all theſe ſtew together very ſoftly for five or ſix minutes, but be ſure it does not boil; take out the ſweet herbs, and put the haſh into the diſh; lay the broiled upon it, and ſend it to table. *Glaſſe*, 46.

A Shoulder

A Shoulder of Mutton called Hen and Chickens.

Half roaſt a ſhoulder, then take it up, and cut off the blade at the firſt joint, and both the flaps, to make the blade round; ſcore the blade round in diamonds, throw a little pepper and ſalt over it, and ſet it in a tin oven to broil; cut the flaps and the meat off the ſhank, in thin ſlices, into the gravy that runs out of the mutton, and put a little good gravy to it, with two ſpoonfuls of walnut catchup, one of browning, a little chyan pepper, and one or two ſhallots. When your meat is tender, thicken it with flour and butter, put your meat in the diſh with the gravy, and lay the blade on the top, broiled a dark brown. Garniſh with green pickles, and ſerve it up. *Raffald*, 104.

Mrs. Maſon has got this receipt under the title of "A Shoulder of Mutton in Diſguiſe," page 164.

A Shoulder of Mutton with a Ragoo of Turnips.

Take a ſhoulder of mutton, get the blade-bone taken out as neat as poſſible, and in the place put a ragoo, done thus:—take one or two ſweetbreads, ſome cocks'-combs, half an ounce of truffles, ſome muſhrooms, a blade or two of mace, a little pepper and ſalt; ſtew all theſe in a quarter of a pint of good gravy, and thicken it with a piece of butter rolled in flour, or yolks of eggs, which you pleaſe: let it be cold before you put it in, and fill up the place where you took the bone out juſt in the form it was before, and ſew it up tight; take a deep ſtew-pan, or one of the round deep copper pans with two handles, lay at the bottom thin ſlices of bacon, thin ſlices of veal, a bundle of parſley, thyme, and ſweet herbs, ſome whole pepper, a blade or two of mace, three or four cloves, a large onion, and put in juſt thin gravy enough to cover the meat; cover it cloſe, and let it ſtew two hours, then take eight or ten turnips, pare them, and cut them into what ſhape you pleaſe; put them into boiling water, and let them be juſt enough; throw them into a ſieve to drain, over the hot water, that they may keep warm; then take up the mutton, drain it from the fat, lay it in a diſh, and keep it hot covered; ſtrain the gravy it was ſtewed in, and take off all the fat, put in a little ſalt, a glaſs of white wine, two

ſpoonfuls

ſpoonfuls of catchup, and a piece of butter rolled in flour; boil them together till there is juſt enough for ſauce, then put in the turnips, give them a boil up, pour them over the meat, and ſend it to table. You may fry the turnips of a light brown, and toſs them up for ſauce; but that is according to your palate.

NOTE.—For a change, you may leave out the turnips, and add a bunch of celery cut and waſhed clean, and ſtewed in a very little water till it is quite tender, and the water almoſt boiled away. Pour the gravy, as before directed, into it, and boil it up till the ſauce is good. Or you may leave both theſe out, and add truffles, morels, freſh and pickled muſhrooms, and artichoke-bottoms.

N. B. A ſhoulder of veal without the knuckle, half roaſted, very quick and brown, and then done like the mutton, eats well. Do not garniſh your mutton, but garniſh your veal with bacon.

To boil a Shoulder of Mutton and Onion ſauce.

Put your ſhoulder in when the water is cold; when enough, ſmother it with onion-ſauce, made the ſame as for boiled ducks. You may dreſs a ſhoulder of veal the ſame way.

Breaſt of Mutton grilled.

Half boil it, ſcore it, pepper and ſalt it well, rub it with yolk of egg, ſtrew on crumbs of bread and chopped parſley; broil it, or roaſt it in a Dutch oven. Serve it with caper ſauce. *Maſon*, 167.

Another way.

Mrs. Raffald has, in page 105, a receipt ſomewhat ſimilar to the above, but as it differs in one or two particulars, we have thought proper to give it in her own words. They are as follow:—Score a breaſt of mutton in diamonds, and rub it over with the yolk of an egg; then ſtrew on a few bread-crumbs and ſhred parſley, put it into a Dutch oven to broil, baſte it with freſh butter, pour in the diſh good caper ſauce, and ſerve it up. *Raffald*, 105.

To collar a Breaſt of Mutton.

Take the ſkin off and bone it, roll it up in a collar like the breaſt of veal, put a quart of milk and a quarter of a pound of butter in the dripping-pan, and baſte it well while it is roaſting. Sauce—good gravy in the diſh and in a boat, and currant jelly in another. *Le Maitre*, 216.

Another way.

Bone your mutton, and rub it over with the yolk of an egg, then grate over it a little lemon-peel and a nutmeg, with a little pepper and ſalt, then chop ſmall one tea-cupful of capers, two anchovies, ſhred fine a handful of parſley, a few ſweet herbs, mix them with the crumb of a penny loaf, and ſtrew it over your mutton, and roll it up tight; boil it two hours, then take it up, and put it in a pickle made as follows: —to one pint of ſalt and water, put half a pint of vinegar.

Mutton Kebobbed.

Take a loin of mutton and joint it between every bone; ſeaſon it with pepper and ſalt moderately, grate a ſmall nutmeg all over, dip them in the yolks of three eggs, and have ready crumbs of bread and ſweet herbs; dip them in, and clap them together in the ſame ſhape again, and put it on a ſmall ſpit; roaſt them before a quick fire, ſet a diſh under, and baſte it with a little piece of butter, and then keep baſting it with what comes from it, and throw ſome crumbs of bread and ſweet herbs all over them as it is roaſting. When it is enough, take it up, lay it in the diſh, and have ready half a pint of good gravy, and what comes from it. Take two ſpoonfuls of catchup, and mix a tea-ſpoonful of flour with it, and put to the gravy; ſtir it together, give it a boil, and pour over the mutton.

Note.—You muſt obſerve to take off all the fat of the inſide, and the ſkin off the top of the meat, and ſome of the fat if there be too much. When you put in what comes from your meat into the gravy, obſerve to pour out all the fat. *Glaſſe*, 104. *Maſon*, 166.

Another way.

Having cut a loin of mutton into four pieces, take off the ſkin, rub them with the yolk of an egg, and ſtrew over them a few crumbs of bread, and a little parſley ſhred fine. Spit and roaſt them, and keep baſting them all the time with freſh butter, in order to make the froth riſe. When they are properly done, put a little brown gravy under them, and make uſe of pickles for garniſh. *Farley*, 109.

A Harrico of Mutton.

Take a neck or loin of mutton, cut it into thick chops, flour them, and fry them brown in a little butter; take them out, and lay them to drain on a ſieve, then put them into a ſtew-pan, and cover them with gravy; put in a whole onion, and a turnip or two, and ſtew them till tender; then take out the chops, ſtrain the liquor through a ſieve, and skim off all the fat; put a little butter in the ſtew-pan, and melt it with a ſpoonful of flour; ſtir it well till it is ſmooth, then put the liquor in, and ſtir it well all the time you are pouring it, or it will be in lumps; put in your chops and a glaſs of Liſbon; have ready ſome carrot about three quarters of an inch long, and cut round with an apple-corer, ſome turnips cut with a turnip ſcoop, a dozen ſmall onions all blanched well; put them to your meat, and ſeaſon with pepper and ſalt; ſtew them very gently for fifteen minutes, then take out the chops with a fork, lay them in your diſh, and pour the ragoo over it. Garniſh with beet-root.

Another way.

Cut a neck of mutton, or a loin, into ſhort ſteaks; fry them, flour them, put them into a ſtew-pan with a quart or three pints of beef broth, a carrot ſliced, a turnip, an onion ſtuck with cloves, a few pepper corns, and ſome ſalt; let them ſtew till tender, they will take three hours, as they ſhould do gently: take out the mutton, ſtrain the ſauce, put to it carrots cut in wheels, or any ſhape, turnips in balls, and celery cut to pieces, all boiled ready; ſimmer theſe a minute or two in the ſauce, lay the mutton in the diſh, and pour the

ſauce

ſauce over. If it cannot be ſerved immediately, put the mutton into the ſauce to keep hot. *Maſon*, 166.

Another way.

Take a neck of mutton and cut it into chops, flour them, and put them into a ſtew-pan; ſet them over the fire, and keep turning them till brown; then take them out and put a little more into the ſame pan, and keep it ſtirring till brown over the fire, with a bunch of ſweet herbs, a bay-leaf, an onion, and what other ſpice you pleaſe; boil them well together, and then ſtrain the broth through a ſieve into an earthen pot by itſelf, and ſkim the fat off;—which done, is a good gravy, then add turnips and carrots, with two ſmall onions, and a little celery; then place your mutton in a ſtew-pan with the celery and other roots; then put the gravy to them, and as much water as will cover them: keep it over a gentle fire till ready to ſerve up. *Raffald*, 141.

A Harrico of a Neck of Mutton.

Cut the beſt end of a neck of mutton into chops, in ſingle ribs, flatten them, and fry them a light brown; then put them into a large ſauce-pan with two quarts of water, a large carrot cut in ſlices, cut at the edge like wheels; when they have ſtewed a quarter of an hour, put in two turnips cut in ſquare ſlices, the white part of a head of celery, a few heads of aſparagus, two cabbage lettuces fried, and chyan to your taſte; boil them all together till they are tender; the gravy is not to be thickened; put it into a tureen or ſoup-diſh. It is proper for a top diſh. *Du Pont*, 89.

Neck of Mutton called The Haſty Diſh.

Take a large pewter or ſilver diſh, made like a deep ſoup-diſh, with an edge about an inch deep on the inſide, on which the lid fixes (with a handle at top) ſo faſt that you may lift it up full by that handle without falling. This diſh is called a necromancer. Take a neck of mutton of about ſix pounds, take off the ſkin, cut it into chops, not too thick, ſlice a French roll thin, peel and ſlice a very large onion, pare and ſlice three or four turnips, lay a row of mutton in the diſh, on that a row of roll, then a row of turnips, and then onions;

a little ſalt, then the meat, and ſo on; put to it a little bundle of ſweet herbs, and two or three blades of mace; have a tea-kettle of water boiling, fill the diſh, and cover it cloſe; hang the diſh on the back of two chairs by the rim, have ready three ſheets of brown paper, tear each ſheet into five pieces, and draw them through your hand, light one piece, and hold it under the bottom of the diſh, moving the paper about as faſt as the paper burns; light another till all is burnt, and your meat will be enough. Fifteen minutes juſt does it. Send it to table hot in the diſh.

N. B. This diſh was firſt contrived by Mr. Rich, and is much admired by the nobility. *Glaſſe.*

To dreſs a Neck of Mutton like Veniſon.

Cut a large neck before the ſhoulder is taken off, broader than uſual, and the flap of the ſhoulder with it, to make it look handſomer; ſtick your neck all over in little holes with a ſharp penknife, and pour a little red wine upon it, and let it lie in the wine four or five days; turn and rub it three or four times a day, then take it out and hang it up for three days in the open air out of the ſun, and dry it often with a cloth to keep it from muſting; when you roaſt it, baſte it with the wine it was ſteeped in, if any is left; if not, freſh wine; put white paper three or four folds to keep in the fat, roaſt it thoroughly, and then take off the ſkin, and froth it nicely, and ſerve it up.

Neck of Mutton larded with Ham and Anchovies.

Lard the fillet of a neck of mutton quite through with ham and anchovies, firſt rolled in chopped parſley, ſhallots, ſweet herbs, pepper and ſalt; then put it to braze or ſtew in a little broth, with a glaſs of white wine; when done, ſift and ſkim the ſauce, and add a little cullis to give it a proper conſiſtence; add the juice of half a lemon, and ſerve it upon the neck of mutton. *Dalrymple*, 123.

To dreſs a Neck of Mutton.

Lard it with lemon-peel cut thin in ſmall lengths, boil it in ſalt and water, with a bunch of ſweet herbs and an onion ſtuck with cloves; when it is boiled, have ready for ſauce a pint

pint of oyſters ſtewed in their own liquor, as much veal gravy, two anchovies diſſolved and ſtrained into it, and the yolks of two eggs beat up in a little of the gravy; mix theſe together till they come to a proper thickneſs, and put it over the meat. *Maſon*, 166.

A Baſque of Mutton.

Lay the caul of a leg of veal in a copper diſh of the ſize of a ſmall punch-bowl, and take the lean of a leg of mutton that has been kept a week. Having chopped it exceedingly ſmall, take half its weight in beef marrow, the crumb of a penny loaf, the rind of half a lemon grated, half a pint of red wine, two anchovies, and the yolks of four eggs. Mix it as you would ſauſage-meat, and lay it in the caul in the inſide of the diſh. Faſten the caul, bake it in a quick oven, and when it comes out, lay your diſh upſide down, and turn the whole out. Pour over it brown gravy; pour veniſon-ſauce into a boat, and make uſe of pickles for garniſh. *Raffald*, 107. *Farley*, 108, with very inconſiderable alterations.

Fillet of Mutton with Cucumbers.

Provide one large or two ſmall necks of mutton, cut off a good deal of the ſcrag, and the chine and ſpay-bones cloſe to the ribs, tear off the fat of the great end, and flat it with your cleaver, that it may lay neat in your diſh, ſoak it in a marinade, and roaſt it wrapped up in paper well buttered. For your ſauce in the ſpring and ſummer, quarter ſome cucumbers nicely, and fry them in a bit of butter, after laying in the ſame marinade, ſtew them in a ladle or two of your cullis, a morſel of ſhallot or green onion, pepper and ſalt, a little minced parſley, the juice of a lemon, and ſerve it. The only difference between this and the celery-ſauce is, inſtead of frying your celery, boil it very tender in a little water, or broth if you have plenty, and ſtew it for a quarter of an hour. Be cautious you do not break the cucumbers. *Verral*, 81.

To french a hind Saddle of Mutton.

It is the two chumps of the loins. Cut off the rump, and carefully lift up the ſkin with a knife. Begin at the broad end, but be ſure you do not crack it nor take it quite off;

then take ſome ſlices of ham or bacon chopped fine, a few truffles, ſome young onions, ſome parſley, a little thyme, ſweet marjoram, winter ſavory, a little lemon-peel, all chopped fine, a little mace, and two or three cloves beat fine; half a nutmeg, and a little pepper and ſalt. Mix all together, and throw over the meat where you took off the ſkin; then lay on the ſkin again, and faſten it with two fine ſkewers at each ſide, and roll it in well-buttered paper. It will take two hours roaſting: then take off the paper, baſte the meat, ſtrew it all over with crumbs of bread, and when it is of a fine brown, take it up. For ſauce, take ſix large ſhallots, cut them very fine, put them into a ſauce-pan with two ſpoonfuls of vinegar, and two of white wine; boil them for a minute or two, pour it into the diſh, and garniſh with horſeradiſh. *Glaſſe*, 47.

To dreſs a Saddle à St. Menehout.

Take the ſkin off the hind part of a chine of mutton, lard it with bacon, ſeaſon it with pepper, ſalt, mace, beaten cloves, and nutmeg, ſweet herbs, young onions, and parſley, all chopped fine; take a large oval or gravy-pan, lay layers of bacon, and then layers of beef all over the bottom; lay in the mutton, then layers of bacon on the mutton, and then a layer of beef; put in a pint of wine, and as much good gravy as will ſtew it; put in a bay-leaf and two or three ſhallots, and cover it cloſe; put fire over and under it, if you have a cloſe pan, and let it ſtand ſtewing for two hours; when done, take it out, ſtrew crumbs of bread all over it, and put it into the oven to brown; ſtrain the gravy it was ſtewed in, and boil it till there is juſt enough for ſauce; lay the mutton into a diſh, pour the ſauce in, and ſerve it up. If you have not an oven, you muſt brown it before a fire. *Maſon*, 165.

Mrs. Glaſſe, in page 69 of her Art of Cookery, has the ſame receipt, though the language is ſomewhat different.

Mutton the Turkiſh way.

Let the meat be cut in ſlices, waſh it in vinegar, put it in a pot, with whole pepper, rice, and two or three onions; ſtew theſe very ſlowly, and ſkim them very often. When it is tender, take out the onions, and put ſippets in the diſh under them.

Saddle

Saddle of Mutton matted.

Take up the ſkin, ſcarify the meat, and ſtick in it ſliced fat livers, truffles, freſh pork, ſliced onions, and anchovies; cover this all over with a good force-meat, made of raſped lard, ſuet or marrow, ſweet herbs chopped, muſhrooms, pepper and ſalt, and three yolks of eggs, all pounded together; cover it over with the skin well faſtened, braze it (with the skin undermoſt) with broth, and a faggot of ſweet herbs; when done, reduce the ſauce to a caramel or glaze. Glaze all the upper ſide. *Dalrymple*, 133.

Mutton à-la-Maintenon.

Cut ſome ſhort ſteaks from a leg of muton, make a force-meat with crumbs of bread, a little ſuet chopped, or a bit of butter, lemon-peel grated, ſhred parſley, pepper, ſalt, and nutmeg, mixed up with the yolk of an egg; pepper and ſalt the ſteaks, lay on the force-meat; butter ſome half ſheets of writing paper, in each wrap up a ſteak, twiſting the paper neatly; fry them, or do them in a Dutch oven; ſerve them in the paper, a little gravy in the diſh, and ſome in a boat. Garniſh with pickles. *Le Maitre*, 119.

Chine of Mutton with Cucumber Sauce.

You muſt provide the two fore-quarters of mutton, ſmall and fat; cut it down the ſides, and chop through the ſhoulders and breaſts, ſo that it may lay even in your diſh; raiſe the skin all off, without cutting or tearing; ſcrape a little fat bacon, and take a little thyme, marjoram, ſavory, parſley, three or four green onions, a muſhroom or two, and a ſhallot; mince all very fine, and fry them gently in the bacon; add a little pepper, and when it is almoſt cold, with a paſte-bruſh daub it all over the back of your meat, skewer the skin over it, ſpit it with three or four large skewers, and wrap ſome paper over it well buttered; roaſt it enough very gently, and for ſauce provide ſome cucumbers, (if in ſeaſon) nicely quartered and fried in a bit of butter to a brown colour; ſtrain them upon a ſieve for a minute or two, and put them into a ladle or two of your cullis; boil them a little while, and throw in ſome minced parſley, the juice of a lemon, and ſerve

it up. For your ſauce of herbs, prepare juſt ſuch matters as are fried for the firſt part of it; take a ſtew-pan, with as much of your cullis as is neceſſary, and ſtrew all in, and boil about half an hour very ſoftly; take the paper and skin off your chine, and ſend it to table with the ſauce poured over it, adding the juice of a lemon; and taſte it to try if it is well flavoured. *Verral*, 49.

Mutton Rumps and Kidnies.

Boil ſix ſheeps' rumps in veal gravy, then lard your kidnies with bacon, and ſet them before the fire in a tin oven; when the rumps are tender, rub them over with the yolk of an egg, a little chyan and grated nutmeg, skim the fat off the gravy, put it in a clean toſſing-pan, with three ounces of boiled rice, a ſpoonful of good cream, a little muſhroom-powder or catchup, thicken it with flour and butter, and give it a gentle boil; fry your rumps a little brown. When you diſh them up, lay them round on your rice, ſo that the ſmall ends may meet in the middle, and lay a kidney between every rump. Garniſh with red cabbage or barberries, and ſerve it up. It is a pretty ſide or corner diſh. *Raffald*, 106. *Farley*, 108. *Du Pont*, 165.

Another way.

Take half a dozen rumps, and ſtew them in ſome mutton gravy, more than will cover them; let them ſtew gently for half an hour, then take them up and let them ſtand to cool; put into the gravy a quarter of a pound of boiled rice, an onion ſtuck with cloves, and a blade of mace; let it boil till the rice is very thick; take the rumps and rub them over with the yolk of an egg well beat, and then ſtrew in crumbs of bread, a little pepper, ſalt, grated nutmeg, and lemon-peel, and a very little thyme; fry them in butter of a fine brown. When the rumps are ſtewing, lard ſome kidnies, and ſet them in a tin oven to roaſt.

When the rumps are fried, take them out to drain, pour the fat out of the frying-pan, and put in the rice; ſtir it all together round the pan, and then lay the rice in the diſh; lay the rumps round upon the rice, the narrow ends to meet in the middle; boil four eggs hard, cut them in quarters, and lay

lay the kidnies and hard eggs upon the rice between the rumps. *Maſon*, 168.

Mutton Rumps à-la-braiſe.

Boil ſix mutton rumps for fifteen minutes in water; then take them out and cut them in two, and put them into a ſtew-pan, with half a pint of good gravy, a gill of white wine, an onion ſtuck with cloves, and a little ſalt and chyan pepper. Cover them cloſe, and ſtew them till they are tender. Take them and the onion out, and thicken the gravy with a little butter rolled in flour, a ſpoonful of browning, and the juice of half a lemon. Boil it up till it is ſmooth, but not too thick. Then put in your rumps, give them a top or two, and diſh them up hot. Garniſh with horſe-radiſh and beet-root. For variety, you may leave the rumps whole, and lard ſix kidnies on one ſide, and do them the ſame as the rumps, only not boil them, and put the rumps in the middle of the diſh, and kidnies round them, with the ſauce over all. The kidnies make a pretty ſide diſh of themſelves. *Farley*, 109.

To haſh Mutton.

Cut your mutton in little bits as thin as you can, ſtrew a little flour over it, have ready ſome gravy (enough for ſauce) wherein ſweet herbs, onion, pepper, and ſalt have been boiled; ſtrain it, put in your meat, with a piece of butter rolled in flour, and a little ſalt, a ſhallot cut fine, a few capers and gerkins chopped fine; toſs all together for a minute or two; have ready ſome bread toaſted and cut into thin ſippets, lay them round the diſh, and pour in your haſh. Garniſh your diſh with pickles and horſe-radiſh.

Note.—Some love a glaſs of red wine or walnut pickle. You may put juſt what you will into a haſh. If the ſippets are toaſted it is better.

Another way.

Cut mutton in ſlices, put a pint of gravy or broth into a toſſing-pan, with one ſpoonful of muſhroom catchup, and one of browning; ſlice in an onion, a little pepper and ſalt put it over the fire, and thicken it with flour and butter; when

when it boils, put in your mutton, keep ſhaking it till it is thoroughly hot, put it into a ſoup-diſh, and ſerve it up.

Another way.

Put an onion into ſome gravy, with ſome pepper and ſalt, a little catchup or walnut pickle; thicken this a little with ſome flour, boil it a few minutes; take out the onion, put in the mutton cut thin, and any gravy that may have run from it, a little garlick vinegar; juſt ſimmer it up, ſhaking it till thoroughly hot, but do not let it boil, for that makes all haſhes hard. Garniſh with pickles. If there is no gravy, boil the mutton bones with an onion, or a clove or two, a bit of lemon-peel, a bunch of ſweet herbs, and a few pepper-corns; ſtrain it.

To haſh Cold Mutton.

Cut your mutton with a very ſharp knife in very little bits, as thin as poſſible; then boil the bones with an onion, a little ſweet herbs, a blade of mace, a very little whole pepper, a little ſalt, a piece of cruſt toaſted very criſp; let it boil till there is juſt enough for ſauce, ſtrain it, and put it into a ſauce-pan, with a piece of butter rolled in flour; put in the meat; when it is very hot, it is enough. Seaſon with pepper and ſalt. Have ready ſome thin bread toaſted brown, cut three-corner ways, lay them round the diſh, and pour in the haſh. As to walnut pickle, and all ſorts of pickles, you muſt put in according to your fancy. Garniſh with pickles. Some love a ſmall onion peeled, cut very ſmall, and done in the haſh. Or you may uſe made gravy if you have not time to boil the bones. *Glaſſe*, 119.

Oxford John.

Take a ſtale leg of mutton, cut it in as thin collops as you poſſibly can, take out all the fat ſinews, ſeaſon them with mace, pepper, and ſalt; ſtrew among them a little ſhred parſley, thyme, and two or three ſhallots; put a good lump of butter into a ſtew-pan. When it is hot, put in all your collops, keep ſtirring them with a wooden ſpoon till they are three parts done, then add half a pint of gravy, a little juice of lemon, thicken it a little with flour and butter, let them

ſimmer

ſimmer four or five minutes, and they will be quite enough. If you let them boil, or have them ready before you want them, they will grow hard. Serve them up hot, with fried bread cut in dice, over and round them. *Raffald*, 108. *Farley*, 113.

A hodge-podge of Mutton.

Cut a neck or loin of mutton into ſteaks, take off all the fat, then put the ſteaks into a pitcher, with lettuce, turnips, carrots, two cucumbers cut in quarters, four or five onions, and pepper and ſalt; you muſt not put any water to it, and ſtop the pitcher very cloſe, then ſet it in a pan of boiling water, let it boil four hours, keep the pan ſupplied with freſh boiling water as it waſtes.

Mutton Cutlets Lover's faſhion.

Make the cutlets pretty thick, lard them with ham and bacon, then give them a few turns in a little butter, chopped parſley, and a little winter ſavory; then put them in a ſtew-pan, with ſmall bits of ham, ſliced onions, carrots, and parſnips, which you firſt give a fry in oil or butter; add a glaſs of white wine and a little cullis. When done, ſkim the ſauce, and ſerve with all the roots and ham. *Dalrymple*, 125.

Mutton Cutlets en Surtout, or in Diſguiſe.

Cut cutlets in the common way, and ſimmer them with broth to about three parts, with a faggot of ſweet herbs; reduce the ſauce till no more remains than what will bathe the cutlets; garniſh them with force-meat round, made of fillet of veal, ſuet, chopped parſley, ſhallots, pepper and ſalt, and bread-crumbs ſoaked in cream, all being well pounded; add three yolks of eggs, then baſte your cutlets with eggs and bread-crumbs; bake in the oven till of a good colour; ſerve with conſomme ſauce, gravy, &c. *Clermont*, 133.

Mutton Chops in Diſguiſe.

Take as many mutton chops as you want; rub them with pepper, ſalt, nutmeg, and a little parſley; roll each chop in half a ſheet of white paper, well buttered on the inſide, and rolled

rolled on each and cloſe. Have ſome hogs'-lard, or beef-dripping, boiling in a ſtew-pan; put in the ſteaks, fry them of a fine brown, lay them in your diſh, and garniſh with fried parſley; throw ſome all over, have a little good gravy in a cup, but take great care you do not break the paper, nor have any fat in the diſh; but let them be well drained.

To broil Mutton Steaks.

Cut your ſteaks half an inch thick; when your gridiron is hot, rub it with freſh ſuet, lay on your ſteaks, keep turning them as quick as poſſible; if you do not take great care, the fat that drops from them will ſmoak them. When they are enough, put them into a hot diſh, rub them well with butter, ſlice a ſhallot very thin into a ſpoonful of water, pour it on them with a ſpoonful of muſhroom catchup and ſalt; ſerve them up hot. *Raffald*, 71.

Mutton Steaks baked.

Cut a loin of mutton into ſteaks, ſeaſon them with pepper and ſalt, butter a diſh and lay them in; take a quart of milk, ſix eggs well beat, and four ſpoonfuls of flour; beat the flour and egg together in a little milk, and then put the reſt to it; put in ſome beaten ginger and ſalt, pour it over the ſteaks, and ſend it to table. Half an hour will bake it. *Maſon*, 167.

Sheeps' Tongues Provence faſhion.

Fry ſliced onions in butter; when half done, add a little flour, chopped parſley, a clove of garlick, pepper and ſalt, a little cullis, and a glaſs of white wine; let it ſtew till the onions are done, then add as many ſplit tongues (being ready boiled) as you think proper; ſtew them a quarter of an hour in the ſauce; ſerve all together. Garniſh the diſh with fried bread. *Dalrymple*, 117.

Sheeps' Tongues as Fricandeau.

Boil them to three parts, peel and lard them, then ſtew them in good gravy, with a faggot of ſweet herbs, three cloves, and a ſlice of ham. When done, reduce the ſauce to a glaze, and glaze them as a fricandeau. *Clermont*, 125.

Sheeps'

Sheeps' Tongues Royal faſhion.

Boil as the former; then lard them quite through; marinade them an hour in a little pepper and ſalt, chopped parſley, ſhallots, and muſhrooms; put a few ſlices of lard under and over, add a little gravy, a glaſs of white wine, with all the ſeaſonings. When done, take out the ſlices of lard, ſkim the ſauce, add a little cullis, or butter rolled in flour, the juice of half a lemon, and ſerve it upon the tongues. *Dalrymple*, 118.

Sheeps' Tongues plain family faſhion.

Split ready boiled tongues in two; marinade in melted butter, pepper and ſalt, chopped parſley, and ſhallots; roll them in bread-crumbs, and broil them ſlowly; ſerve them with a ſauce made of a ſpoonful of vinegar, a bit of butter rolled in flour and broth, grated nutmeg, and chopped ſhallots; reduce the ſauce, and ſerve it under the tongues. *Du Pont*, 116.

Sheeps' Trotters of different faſhions.

When well ſcalded, boil them in water till you can take out the great bone; then ſplit and clean them properly; boil them again till they are very tender, and dreſs them in what manner you pleaſe, either as a fricaſſee, or with a cullis ſauce, &c. taking care to make the ſauce reliſhing. *Clermont*, 129.

Sheeps' Trotters fried in paſte.

The trotters being firſt brazed or ſtewed, bone them without cutting them; roll them in good force-meat, then dip them in thick batter made of flour, white wine, one egg, and a little oil, pepper, and ſalt; fry them of a good colour, and garniſh with fried parſley.

Sheeps' Trotters Aſpic.

Aſpic is a ſharp ſauce or jelly, wherein is commonly uſed elder or tarragon vinegar, chopped parſley, ſhallots, tarragon leaves, pepper and ſalt, oil, muſtard, lemon, any ſorts of cold meat. Poultry or game may be ſerved in aſpic, either hot or cold. *Dalrymple*, 122.

CHAP. VI.

MADE DISHES OF LAMB.

To dreſs a Lamb's Head.

BOIL the head and pluck tender, but do not let the liver be too much done. Take the head up, hack it croſs and croſs with a knife, grate ſome nutmeg over it, and lay it in a diſh before a good fire; then grate ſome crumbs of bread, ſome ſweet herbs rubbed, a little lemon-peel chopped fine, a very little pepper and ſalt, and baſte it with a little butter; then throw a little flour over it, and juſt as it is done do the ſame, baſte it and dredge it. Take half the liver, the lights, the heart and tongue, chop them very ſmall, with ſix or eight ſpoonfuls of gravy or water; firſt ſhake ſome flour over the meat, and ſtir it together, then put in the gravy or water, a good piece of butter rolled in a little flour, a little pepper and ſalt, and what runs from the head in the diſh; ſimmer all together a few minutes, and add half a ſpoonful of vinegar; pour it into your diſh, lay the head in the middle of the mince-meat, have ready the other half of the liver cut thin, with ſome ſlices of bacon broiled, and lay round the head. Garniſh the diſh with lemon, and ſend it to table. *Glaſſe*, 27.

Lambs' Heads with Parſley juice.

Provide two heads of houſe-lambs, take out the under jaw-bones, and the bone in the neck; cut out the eyes, and chop off the noſtrils; waſh them well, and let them lay in water an hour, blanch them in water, put them into a little ſoup-pot, pour enough water to cover them, ſkim it well, and ſeaſon with an onion, carrot, a bunch of herbs and parſley, whole pepper, and mace; to preſerve their whiteneſs, you muſt put in a bit of butter and flour mixed, a ſliced lemon, and a morſel of ſuet; let them boil gently till very tender, and provide your ſauce with a ladle of broth well ſeaſoned,

daſh

daſh in a glaſs of white wine, a bit of butter and flour to thicken it, pepper, ſalt, and nutmeg; provide ſome juice of parſley, boil all a few minutes, diſh up your heads, taking the ſkull bones off with the point of your knife, peel the tongues, and take care not to break the brains, ſqueeze in the juice of lemon or orange, and ſerve them up.

Sheep or lambs trotters are frequently done in the ſame manner, or with a brown ſauce; and no bad diſh they make. *Verral*, 116.

Lamb's Head and Purtenance.

Skin the head and ſplit it, take the black part out of the eyes, then waſh and clean it exceeding well, lay it in warm water till it looks white, waſh and clean the purtenance, take off the gall, and lay them in water; boil it half an hour, then mince your heart, liver, and lights, very ſmall; put the mince-meat in a toſſing-pan, with a quart of mutton gravy, a little catchup, pepper and ſalt, half a lemon; thicken it with flour and butter, a ſpoonful of good cream, and juſt boil it up. When your head is boiled, rub it over with the yolk of an egg, ſtrew over it bread-crumbs, a little ſhred parſley, pepper, and ſalt; baſte it well with butter, and brown it before the fire, or with a ſalamandar; put the purtenance on your diſh, and lay the head over it. Garniſh with lemon or pickle, and ſerve it up. *Raffald*, 109. *Farley* (without any material alterations) 113.

Another way.

Waſh it very clean, take the black part from the eyes, and the gall from the liver; lay the head in warm water, boil the lights, heart, and part of the liver; chop and flour them, and toſs them up in a ſauce-pan with ſome gravy, catchup, a little pepper, ſalt, lemon-juice, and a ſpoonful of cream; boil the head very white, lay it in the middle of a diſh, the mince-meat round it; the other part of the liver fried, with ſome very ſmall bits of bacon on the mince-meat, and the brains fried in little cakes, and laid on the rim of the diſh, with ſome criſp parſley put between. Pour a little plain melted butter over the head.

Lamb's Head, Pontiff Sauce.

Take a lamb's head, about three parts boiled, chop ſome muſhrooms, and fat livers cut in dice; put them in a ſtew-pan with a little cullis and white wine, a faggot of ſweet herbs, a little chopped ſhallots, pepper, and ſalt; cut the tongue in dice, which you mix with the ſauce; then take the brains out of the head, and put it in the ragoo or ſauce; cover it over with the brains cut in ſlices; baſte them with a little of the ſauce, bread-crumbs, and melted butter; bake in the oven till of a good colour; ſerve with *Pontiff Sauce*. *Dalrymple*, 166.

To ſtew a Lamb's Head.

In order to ſtew a lamb's head, waſh it and pick it very clean. Lay it in water for an hour, take out the brains, and with a ſharp knife carefully extract the bones and the tongue; but be careful to avoid breaking the meat. Then take out the eyes. Take two pounds of veal, and two pounds of beef ſuet, a very little thyme, a good piece of lemon-peel minced, a nutmeg grated, and two anchovies. Having chopped all theſe well together, grate two ſtale rolls, and mix all with the yolks of four eggs. Save enough of this meat to make about twenty balls. Take half a pint of freſh muſhrooms, clean peeled and waſhed, the yolks of ſix eggs chopped, half a pint of oyſters clean waſhed, or pickled cockles. Mix all theſe together; but firſt ſtew your oyſters, and put to them two quarts of gravy, with a blade or two of mace. Tie the head with packthread, cover it cloſe, and let it ſtew two hours. While this is doing, beat up the brains with ſome lemon-peel cut fine, a little chopped parſley, half a nutmeg grated, and the yolk of an egg. Fry the brains in little cakes in boiling dripping, and fry the balls, and keep them both hot. Take half an ounce of truffles and morels, and ſtrain the gravy the head was ſtewed in. Put to it the truffles and morels, and a few muſhrooms, and boil all together; then put in the reſt of the brains that are not fried, and ſtew them together for a minute or two. Pour this over the head, lay the fried brains and balls round it, and garniſh with lemon. *Farley*, 63.

Lamb's Head Condè faſhion.

Take a lamb's head, being done in a white braze; ſerve with a ſauce made of verjuice, three yolks of eggs, pepper, ſalt, and a piece of butter, ſcalded chopped parſley, and a little nutmeg, if agreeable; make theſe articles in a liaſon without boiling, and ſerve upon the head. *Clermont*, 174.

To force a Leg of Lamb.

Carefully take out all the meat with a ſharp knife, and leave the ſkin whole, and the fat on it. Make the lean you cut out into a force-meat thus:—To two pounds of meat, add two pounds of beef-ſuet cut fine, and beat it in a marble mortar till it is very fine; take away all the ſkin of the meat and ſuet, and then mix it with four ſpoonfuls of grated bread, eight or ten cloves, five or ſix large blades of mace dried and beaten fine, half a large nutmeg grated, a little pepper and ſalt, a little lemon-peel cut fine, a very little thyme, ſome parſley, and four eggs. Mix all together, put it into the ſkin again juſt as it was, in the ſame ſhape; ſew it up, roaſt it, and baſte it with butter. Cut the loin into ſteaks, and fry it nicely; lay the leg on the diſh, and the loin round it, with ſtewed cauliflowers all round upon the loin; pour a pint of good gravy into the diſh, and ſend it to table. If you do not like the cauliflower, it may be omitted. *Glaſſe*, 31. *Maſon*, 170. *Farley*, 114.

Another way.

Take a large leg of lamb, cut a long ſlit on the back ſide, and take out the meat; but take great care that you do not deface the other ſide. Then chop the meat ſmall with marrow, half a pound of beef-ſuet, ſome oyſters, an anchovy waſhed, an onion, ſome ſweet herbs, a little lemon-peel, and ſome beaten mace and nutmeg. Beat all theſe together in a mortar, ſtuff it up in the ſhape it was before, ſew it up, and rub it all over with the yolks of eggs beaten; ſpit it, flour it all over, lay it to the fire, and baſte it with butter. An hour will roaſt it. You may bake it if you pleaſe; but then you muſt butter the diſh, and lay butter over it. Cut the loin into ſteaks, ſeaſon them with pepper, ſalt, and nutmeg, lemon-peel

mon-peel cut fine, and a few ſweet herbs. Fry them in freſh butter of a fine brown, then pour out all the butter, put in a quarter of a pint of white wine, ſhake it about, and put in half a pint of ſtrong gravy, wherein good ſpice has been boiled, a quarter of a pint of oyſters and the liquor, ſome muſhrooms, and a ſpoonful of the pickle, a piece of butter rolled in flour, and the yolk of an egg beat; ſtir all theſe together till thick, then lay your leg of lamb in the diſh, and the loin round it. Pour the ſauce over it, and garniſh with lemon.

To boil a Leg of Lamb, and Loin fried.

Cut your leg from the loin, boil the leg three quarters of an hour, cut the loin in handſome ſteaks, beat them with a cleaver, and fry them a good brown; then ſtew them a little in ſtrong gravy; put your leg on the diſh, and lay your ſteaks round it; pour on your gravy, lay round lumps of ſtewed ſpinach and criſped parſley on every ſteak. Send it to the table with gooſeberry-ſauce in a boat. *Raffald*, 108.

Another way.

Let the leg be boiled very white. An hour will do it. Cut the loin into ſteaks, dip them into a few crumbs of bread and egg, fry them nice and brown, boil a good deal of ſpinach and lay in the diſh; put the leg in the middle, lay the loin round it, cut an orange in four, and garniſh the diſh, and have butter in a cup. Some like the ſpinach boiled, then drained, put into a ſauce-pan with a good piece of butter, and ſtewed. *Glaſſe*, 31,

To fry a Loin of Lamb.

Cut your lamb into chops, rub it over on both ſides with the yolk of an egg, and ſprinkle ſome bread-crumbs, a little parſley, thyme, marjoram, and winter ſavory, chopped very fine, and a little lemon-peel chopped fine; fry it in butter of a nice light brown, and ſend it up in a diſh by itſelf. Garniſh with a good deal of fried parſley.

To ragoo a fore-quarter of Lamb.

Cut off the knuckle-bone, take off the ſkin, lard it all over with bacon, and fry it of a nice light brown, then put it in a ſtew-pan, and juſt cover it with mutton gravy, a bunch of ſweet herbs, ſome pepper, ſalt, beaten mace, and a little whole pepper; cover it cloſe, and let it ſtew for half an hour; pour out the liquor, and take care to keep the lamb hot; ſtrain off the gravy, and have ready half a pint of oyſters fried brown, pour all the fat from them, add them to the gravy, with two ſpoonfuls of red wine, a few muſhrooms, and a bit of butter rolled in flour; boil all together, with the juice of half a lemon; lay the lamb in the diſh, and pour the ſauce over it. *Maſon*, 173.

Mrs. Glaſſe has a receipt very much reſembling the above, in page 53 of The Art of Cookery.

A fore-quarter of Lamb in Caul.

Bone a fore-quarter of lamb, taking care not to cut the ſkin. Make a force-meat thus:—Cut four onions in dice, and fry them in lard or butter; when near done, add a little chopped ſhallots, parſley, powder of baſil, pepper and ſalt to your taſte; the yolks of five eggs, half a pint of cream, and half a pint of lamb's blood; ſimmer over the fire without boiling till it becomes pretty thick; put this force-meat in the lamb, and faſten it well; roll it in caul and roaſt it, baſting with butter, or a thin batter and bread-crumbs. When done, and of a good colour, ſerve with what ſauce you pleaſe.

N. B. It may alſo be done without caul or larding. *Dalrymple*, 168.

To force a hind-quarter of Houſe Lamb.

Cut off the flank, and with a knife raiſe the thick part of the meat from the bone. Make a force-meat with ſome ſuet, a few ſcalded oyſters cut ſmall, ſome grated bread, a little beaten mace, pepper and ſalt, mixed up with the yolks of two eggs; ſtuff it with this under where the meat is raiſed up, and under the kidney. Let it be half roaſted, then put it in a large ſtew-pan, with a quart of mutton gravy; cover it, and let it

ſtew

ſtew very gently. When it is enough, take it up and keep it hot, ſkim off the fat and ſtrain the gravy; add to it a glaſs of Madeira, one ſpoonful of walnut catchup, half a lemon, a little chyan, half a pint of ſtewed oyſters, with a piece of butter rolled in flour; pour it over the lamb. *Maſon*, 173.

Two hind-quarters of Lamb with Spinach.

Take your two quarters of lamb, truſs your knuckles in nicely, and lay it in ſoak two or three hours in ſome milk, coriander ſeed, a little ſalt, two or three onions, and parſley; put it boiling in but little water, ſkim it well, put in ſome flour and water well mixed, a lemon or two pared and ſliced, a bit of ſuet, and a little bunch of onions and parſley; ſtir it well from the bottom, and boil it gently, and theſe ingredients will make it as white as a curd. Prepare your ſpinach as for the ham, with this difference—inſtead of cullis with that ſeaſoning, put to it about a pint of cream, a bit of butter mixed with flour, a little pepper, ſalt, and nutmeg; ſtir it over a ſlow ſtove till it is of a nice conſiſtence, ſqueeze in the juice of a lemon, pour it into the diſh, and lay your lamb upon it, after draining it from fat and water, and take off any of your ſeaſonings that may chance to hang to it.

A neck of veal is frequently done in the ſame way, taking the chine-bone off, and trimming it neatly. *Verral*, 53.

To force a hind-quarter of Lamb.

Take a hind-quarter and cut off the ſhank, raiſe the thick part of the fleſh from the bone with a knife, ſtuff the place with white force-meat, and ſtuff it under the kidney; half roaſt it, then put it in a toſſing-pan, with a quart of mutton gravy; cover it cloſe up, and let it ſtew gently. When it is enough, take it up, and lay it in your diſh, ſkim the fat off the gravy, and ſtrain it; then put in a glaſs of Madeira wine, one ſpoonful of walnut catchup, two of browning, half a lemon, a little chyan, half a pint of oyſters; thicken it with a little butter rolled in flour; pour your gravy hot on your lamb; and ſerve it up. *Raffald*, 109.

To bake Lamb and Rice.

Take a neck or loin of lamb, half roaſt it, take it up, cut it into ſteaks, then take half a pound of rice boiled in a quart of water ten minutes, put it into a quart of good gravy, with two or three blades of mace, and a little nutmeg. Do it over a ſtove or ſlow fire till the rice begins to be thick; then take it off, ſtir in a pound of butter, and when that is quite melted, ſtir in the yolks of ſix eggs, firſt beat; then take a diſh and butter it all over, take the ſteaks, and put a little pepper and ſalt over them; dip them in a little melted butter, lay them into the diſh, pour the gravy which comes out of them over them, and then the rice; beat the yolks of three eggs, and pour all over; ſend it to the oven, and bake it better than half an hour. *Glaſſe*, 52.

Mrs. Maſon, in page 72 of the Lady's Aſſiſtant, has the above receipt, with only a little variation of the language.

Shoulder of Lamb Dauphin faſhion.

Bone a ſhoulder of lamb all to the ſhank-bone; make a force-meat of fat livers, chopped muſhrooms or truffles, ſcraped lard or butter, chopped parſley and ſhallots, pepper, ſalt, and three yolks of yolks; mix it well, and put it in the ſhoulder; faſten it well to hinder the force-meat from getting out; then put it in a pan of much its bigneſs, with a little broth and white wine, a faggot of parſley and ſweet herbs, pepper, ſalt, and ſlices of bacon over; ſtew it ſlowly till done, and ſerve it upon ſtewed ſpinach, or any ſort of garden greens, ragoo, or ſauce, you think proper. *Dalrymple*, 167.

Shoulder of Lamb neighbour faſhion.

Prepare the ſhoulder as the preceding; make a force-meat of roaſted fowls, calf's udder or ſuet, bread-crumbs ſoaked in cream, chopped parſley, ſhallots, pepper, ſalt, and four yolks of eggs; then fill the ſhoulder with it, and make it as round as poſſible; faſten it well, that the force-meat may not get out; then lard it, and ſtew it in broth, with a faggot of ſweet herbs. When done, ſtrain the ſauce through a lawn ſieve, reduce it to a glaze, and glaze the larded part. Serve with what ſauce or ragoo you pleaſe.

Lambs'

Lambs' Sweetbreads.

Blanch your ſweetbreads, and put into cold water a while, put them into a ſtew-pan with a ladle of broth, with pepper, ſalt, a ſmall bunch of green onions and parſley, and a blade of mace; ſtir in a bit of butter with flour, and ſtew all about half an hour. Make ready a liaſon of two or three eggs and cream, with a little minced parſley and nutmeg; put in tops of aſparagus that you are to have ready boiled, and pour in your liaſon, and take care it does not curdle; add ſome juice of lemon or orange, and ſend it to table. You may make uſe of peas, young gooſeberries, or kidney beans for this, and all make a pretty diſh. *Verral*, 118.

To dreſs a Diſh of Lambs Bits.

Skin the ſtones and ſplit them, lay them on a dry cloth with the ſweetbreads and liver, and dredge them well with flour, and fry them in boiling lard or butter a light brown; then lay them on a ſieve to drain; fry a good quantity of parſley, lay your bits on the diſh, and the parſley in lumps over it. Pour melted butter round them. *Raffald*, 282. *Farley*, 113.

Lamb Chops en Caſarole.

Having cut a loin of lamb into chops, put yolks of eggs on both ſides, and ſtrew bread-crumbs over them, with a little cloves and mace, pepper and ſalt, mixed; fry them of a nice light brown, and put them round in a diſh, as cloſe as you can; leave a hole in the middle to put the following ſauce in: —all ſorts of ſweet herbs and parſley chopped fine, ſtewed a little in ſome good thick gravy. Garniſh with fried parſley. *Glaſſe*, 54. *Maſon*, 172. *Farley*, 114.

Lamb Chops larded.

Cut the beſt end of a neck of lamb in chops, and lard one ſide; ſeaſon them with beaten cloves, mace, and nutmeg, a little pepper and ſalt; put them into a ſtew-pan, the larded ſide uppermoſt; put in half a pint of gravy, a gill of white wine, an onion, a bundle of ſweet herbs, ſtew them gently

till tender; take the chops out, ſkim the fat clean off, and take out the onion and ſweet herbs; thicken the gravy with a little butter rolled in flour; add a ſpoonful of browning, a ſpoonful of catchup, and one of lemon-pickle. Boil it up till it is ſmooth, put in the chops, larded ſide down, ſtew them up gently for a minute or two; take the chops out, and put the larded ſide uppermoſt in the diſh, and the ſauce over them. Garniſh with lemon, and pickles of any ſort. You may add truffles and morels, and pickled muſhrooms, in the ſauce, if you pleaſe; or you may do the chops without larding.

Graſs Lamb Steaks.

Pepper and ſalt them, fry them. When enough, lay them in a diſh, pour out the butter, ſhake a little flour into the pan, pour in a little beef broth, a little catchup and walnut pickle; boil this up, ſtirring it; put in the ſteaks, and give them a ſhake round.

Houſe Lamb Steaks.

Seaſon them with pepper, ſalt, nutmeg, grated lemon-peel, and parſley chopped (but dip them firſt in egg); fry them quick, thicken ſome good gravy, add a very little red wine, catchup, and ſome oyſters; boil theſe together, put in the ſteaks; juſt heat them. Palates may be added ſtewed tender, force-meat balls, and hard eggs.

N. B. It is a very good diſh, and convenient when poultry are dear. *Maſon*, 171.

To fry a Neck or Loin of Lamb.

Cut it into thin ſteaks, beat them with a rolling-pin, fry them in half a pint of ale, ſeaſon them with a little ſalt, and cover them cloſe. When enough, take them out of the pan, lay them in a plate before the fire to keep hot, and pour all out of the pan into a baſon; then put in half a pint of white wine, a few capers, the yolks of two eggs beat, with a little nutmeg and a little ſalt; add to this the liquor they were fried in, and keep ſtirring it one way all the time till it is thick, then put in the lamb, keep ſhaking the pan for a minute or two, lay the ſteaks in the diſh, pour the ſauce over them, and have

ſome

ſome parſley in a plate before the fire to criſp. Garniſh your diſh with that and lemon. *Glaſſe*, 53.

Lambs' Ears with Sorrel.

In London ſuch things as theſe, or calves ears, tails, or the ears of ſheep, ready for uſe, or perhaps in ſome other great markets, are always to be had of the butchers or tripemen.

About a dozen of lambs' ears will make a ſmall diſh, and they muſt be ſtewed tender in a braze; take a large handful of ſorrel, chop it a little, and ſtew it in a ſpoonful of broth and a morſel of butter; pour in a ſmall ladle of cullis, a little pepper and ſalt, and nutmeg; ſtew it a few minutes, and diſh up the ears upon it, nicely twiſted up. *Verral*, 119.

Lambs' Rumps fried of a bright colour.

The rumps being brazed or boiled, make a light batter of flour, one egg, a little ſalt, white wine, and a little oil; fry them of a good colour, and ſerve with fried parſley round. You may alſo put them to any ſauce you think proper, being firſt brazed or boiled. *Clermont*, 179.

CHAP.

CHAP. VII

MADE DISHES OF PORK, &c.

To barbecue a Pig.

DRESS a pig of ten weeks old as if it were to be roaſted; make a force-meat of two anchovies, ſix ſage-leaves, and the liver of the pig, all chopped very ſmall; then put them into a marble mortar, with the crumb of half a penny loaf, four ounces of butter, half a tea-ſpoonful of chyan pepper, and half a pint of red wine; beat them all together to a paſte, put it in your pig's belly, and ſew it up; lay your pig down at a good diſtance before a large briſk fire, ſinge it well, put in your dripping-pan three bottles of red wine, baſte it with the wine all the time it is roaſting. When it is half roaſted, put under your pig two penny loaves; if you have not wine enough, put in more. When your pig is near enough, take the loaves and ſauce out of your dripping-pan, put to the ſauce one anchovy chopped ſmall, a bundle of ſweet herbs, and half a lemon. Boil it a few minutes, then draw your pig, put a ſmall lemon or apple in the pig's mouth, and a leaf on each ſide; ſtrain your ſauce, and pour it on them boiling hot; lay barberries and ſlices of lemon round it, and ſend it up whole to table. It is a grand bottom diſh. It will take four hours roaſting. *Raffald*, 111. *Farley*, with the alteration of a few words, 114.

Mrs. Glaſſe, page 67, has the above receipt, with only this difference—ſhe recommends two bottles of port and one of Madeira for baſting. *Mrs. Raffald* three bottles of port, and no Madeira.

Another way.

Take a pig nine or ten weeks old, ſcalded, &c. as for roaſting; make a ſtuffing with a few ſage leaves, the liver of the

the pig, and two anchovies boned, waſhed, and cut very ſmall; put them into a mortar with ſome crumbs of bread, a quarter of a pound of butter, a very little chyan pepper, and half a pint of Madeira wine; beat them to paſte, and ſew it up in the pig, lay it down at a great diſtance to a large briſk fire, ſinge it well; put into the dripping-pan two bottles of Madeira wine, and baſte it well all the time it is roaſting. When it is half-roaſted, put into the dripping-pan two French rolls. If there is not wine enough in the dripping-pan, add more. When the pig is near enough, take the rolls and ſauce, and put them into a ſauce-pan; add to them one anchovy cut ſmall, a bunch of ſweet herbs, and the juice of a lemon. Take up the pig, put an apple in its mouth, and a roll on each ſide; then ſtrain the ſauce over it.

Some barbecue a pig of ſix or ſeven years old, and ſtick blanched almonds all over it; but baſte it with Madeira in the ſame manner. *Maſon*, 185.

To dreſs a Pig au Pere Duillet.

Cut off the head, and divide it into quarters; lard them with bacon, ſeaſon them with mace, cloves, pepper, nutmeg, and ſalt. Lay a layer of fat bacon at the bottom of a kettle, lay the head in the middle, and the quarters round; then put in a bay-leaf, an onion ſliced, lemon, carrots, parſnips, parſley, and chives; cover it again with bacon, put in a quart of broth, ſtew it over the fire for an hour, and then take it up. Put your pig into a ſtew-pan or kettle, pour in a bottle of white wine, cover it cloſe, and let it ſtew for an hour very ſoftly. If you would ſerve it cold, let it ſtand till it is cold, then drain it well, and wipe it that it may look white, and lay it in a diſh with the head in the middle and the quarters round, then throw ſome green parſley all over. Or any one of the quarters is a pretty little diſh, laid on water creſſes. If you would have it hot, whilſt your pig is ſtewing in the wine, take the firſt gravy it was ſtewed in, and ſtrain it, ſkim off all the fat, then take a ſweebread cut into five or ſix ſlices, ſome truffles, morels, and muſhrooms; ſtew all together till they are enough, thicken it with the yolks of two eggs, or a pice of butter rolled in flour; and when your pig is enough, take it out and lay it in your diſh; put the wine it was ſtewed in to the ragoo, then pour all over the pig, and garniſh with lemon. *Maſon*, 185. *Glaſſe*, 66. *Farley*, 67.

A Pig

A Pig Matelot.

Gut and ſcald your pig, cut off the head and pettitoes, then cut your pig in four quarters, put them with the head and toes into cold water; cover the bottom of a ſtew-pan with ſlices of bacon, and place over them the ſaid quarters, with the pettitoes and the head cut in two. Seaſon the whole with pepper, ſalt, thyme, bay-leaf, an onion, and a bottle of white wine; lay over more ſlices of bacon, put over it a quart of water, and let it boil. Take two large eels, ſkin and gut them, and cut them about five or ſix inches long. When your pig is half done, put in your eels, then boil a dozen of large craw-fiſh, cut off the claws, and take off the ſhells of the tails; and when the pig and eels are enough, lay firſt your pig and the pettitoes round it, but do not put in the head (it will be a pretty diſh cold) then lay your eels and craw-fiſh over them, and take the liquor they were ſtewed in, ſkim off all the fat, then add to it half a pint of ſtrong gravy, thickened with a little piece of butter rolled in flour, and a ſpoonful of browning, and pour over it; then garniſh with craw-fiſh and lemon. This will do for a firſt courſe, or remove. Fry the brains and lay round, and all over the diſh.

Collared Pig.

When the pig is ſcalded, &c. cut off the head and feet, and bone it without cutting the ſkin; cut ſome of the fleſh to chop with beef ſuet, pepper and ſalt, four or five yolks of eggs, chopped parſley, muſhrooms, ham and bacon, truffles, piſtachio-nuts, a few ſweet almonds and hard yolks of eggs, bread-crumbs ſoaked in cream; lay a layer of this force-meat upon the pig, then thin ſlices of ham and ſlices of pig's fleſh, and ſo on till all is uſed; roll it up in the ſkin, and tie it very tight in a cloth or roller, with or without ſlices of lard round it; boil it in broth, with a pint of white wine, a faggot of ſweet herbs, three cloves, and three bay-leaves; boil it about an hour and a half on a ſlow fire. When done, let it cool in the braze. Serve cold, whole or ſliced.

N. B. In this, as in moſt other receipts, ſome of the above articles are hard to be got at all times, and ſometimes diſliked by the eaters. To obviate which, it is left to the judgment of the cook to add or diminiſh as he or ſhe ſhall ſee neceſſary. *Clermont*, 148.

Another

Another way.

Kill a fine young roaſting pig, dreſs off the hair and draw it, and waſh it clean; rip it open from one end to the other, and take out all the bones; rub it all over with pepper and ſalt, a little cloves and mace beaten fine, ſix ſage leaves and ſweet herbs chopped ſmall; roll up your pig tight, and bind it with a fillet; fill the pot you intend to boil it in with ſoft water, a bunch of ſweet herbs, ſome pepper-corns, ſome cloves and mace, a handful of ſalt, and a pint of vinegar; when the liquor boils, put in your pig; boil it till it is tender; take it up, and when it is almoſt cold, bind it over again, put it into an earthen pan, and pour the liquor your pig was boiled in over it, and always keep it covered. When you want it, take it out of the pan, untie the fillet as far as you want to cut it, then cut it in ſlices, and lay it in your diſh. Garniſh with parſley. *Glaſſe*, 65. *Maſon*, 186.

To bake a Pig.

When neceſſity obliges you to bake a pig, lay it in a diſh, flour it well all over, and rub the pig over with butter. Butter the diſh in which you intend to put it, and put it in the oven. Take it out as ſoon as it is enough, and having rubbed it over with a butter cloth, put it into the oven again till it is dry; then take it out, lay it in a diſh, and cut it up. Take off the fat from the diſh it was baked in, and ſome good gravy will remain at the bottom. Add to this a little veal gravy, with a piece of butter rolled in flour, and boil it up; put it into the diſh, with the brains and ſage in the belly. *Farley*, 46.

A Pig in Jelly.

Truſs a pig as for roaſting, much of its length with a ſmall knuckle of veal, three or four calf's feet, according to their bigneſs, a little ham, a large faggot of parſley, ſhallots, a ſprig of thyme, two bay-leaves, two cloves of garlick, ſix cloves, a bit of nutmeg, whole pepper, and a little ſalt; cover it over or not with ſlices of bacon; put to it a bottle of white wine, and twice as much broth; let it ſtew about an hour ſlowly, as it will be apt to crack. When done, take the

pig

pig out gently, wipe it clean, and put all the reſt in another pan to ſimmer for ſome time; then clean the pan the pig was in, and garniſh the bottom with green parſley, boiled craw-fiſh, or prawns, in a pretty form; then lay the pig upon this, the back uppermoſt; then ſift and skim the broth very well, and add the juice of four lemons, the whites of eight eggs beat up with the ſhells, and boil till it is quite clear; ſtrain it through a jelly-bag, and pour it upon the pig; it ſhould be quite covered with the jelly; let it cool. When ready to uſe, dip the pan in warm water, and turn it over upon a napkin. *Dalrymple*, 140.

Another way.

Take a pig and cut it into quarters; put it into a ſtew-pan, with a pint of Rheniſh or Liſbon wine, a quart of water, a little lemon-peel, the juice of three or four lemons, two or three cloves; ſtew it over a very ſlow fire for two hours, take it up, lay the pig in the diſh it is intended for; ſtrain the liquor, and when it is cold, skim off the fat; leave the ſettling at the bottom; warm the jelly again, and pour over the pig; ſerve it up cold in the jelly.

Another way.

Cut it into quarters, and lay it into your ſtew-pan; put in one calf's foot, and the pig's feet, a pint of Rheniſh wine, the juice of four lemons, and one quart of water, three or four blades of mace, two or three cloves, ſome ſalt, and a very little piece of lemon-peel; ſtove it, or do it over a ſlow fire two hours; then take it up, lay the pig into the diſh you intended for it, then ſtrain the liquor, and when the jelly is cold, skim off the fat, and leave the ſettling at the bottom. Beat up the whites of ſix eggs, and boil up with the jelly about ten minutes, and put it through a bag till it is clear; then pour the jelly over the pig, and ſerve it up cold in the jelly. *Glaſſe*, 65.

To dreſs a Pig like a fat Lamb.

Take a fat pig, cut off its head, ſlit and truſs it up like a lamb. When it is ſlit through the middle and skinned, par-boil it a little, then throw ſome parſley over it, roaſt it and dredge

dredge it. Let your ſauce be half a pound of butter, and a pint of cream, ſtirring it all together till it is ſmooth; then pour it over, and ſend it to table.

Pig White Monk's-faſhion.

Bone the pig thoroughly, except the head and feet; take care not to cut the ſkin; make a force-meat with fillet of veal, beef-ſuet, chopped parſley, ſhallots, muſhrooms, pepper and ſalt, crumbs of bread ſoaked in cream, and the yolks of ſix raw eggs; cut dice of ham and bacon to mix with the force-meat; ſtuff the pig with this as if it was whole, tie it well in a napkin, and cover or not the back with thin ſlices of bacon; boil it in broth and a pint of white wine, with a faggot of parſley, ſhallots, a clove of garlick, ſliced onions, carrots, and other roots, whole pepper, and ſalt. When done, if to be ſerved hot, wipe it clean, and ſerve with what ſauce you pleaſe. If for cold, let it cool in the braze, then take off the napkin, ſcrape the fat gently off, and ſerve upon a napkin. Garniſh with green parſley. *Clermont*, 149.

To dreſs a Pig the French way.

Spit your pig, lay it down to the fire, let it roaſt till it is thoroughly warm, then cut it off the ſpit, and divide it into twenty pieces. Set them to ſtew in half a pint of white wine and a pint of ſtrong broth, ſeaſoned with grated nutmeg, pepper, two onions cut ſmall, and ſome ſtripped thyme. Let it ſtew an hour, then put to it half a pint of ſtrong gravy, a piece of butter rolled in flour, ſome anchovies, and a ſpoonful of vinegar, or muſhroom pickle. When it is enough, lay it in your diſh, and pour the gravy over it, then garniſh with orange and lemon.

To dreſs Pigs' Pettitoes.

Put your pettitoes into a ſauce-pan with half a pint of water, a blade of mace, a little whole pepper, a bundle of ſweet herbs, and an onion. Let them boil five minutes, then take out the liver, lights, and heart, mince them very fine, grate a little nutmeg over them, and ſhake a little flour on them; let the feet do till they are tender, then take them out and ſtrain the liquor, put all together with a little ſalt, and a piece

piece of butter as big as a walnut; ſhake the ſauce-pan often, let it ſimmer five or ſix minutes, then cut ſome toaſted ſippets and lay round the diſh; lay the mince-meat and ſauce in the middle, and the pettitoes ſplit round it. You may add the juice of half a lemon, or a very little vinegar.

Another way.

Boil the heart, liver, and lights, a few minutes (let the feet do till tender); ſhred them, take a little of the liquor they were boiled in, ſome pepper, ſalt, and nutmeg, a little grated lemon-peel; ſtir in the mince with a bit of butter and flour, and give it a boil up. Serve it with the feet ſplit, laid on the top, and toaſted ſippets. *Muſon*, 187.

A ragoo of Pigs' Feet and Ears.

Having boiled the feet and ears, ſplit the feet down the middle, and cut the ears in narrow ſlices. Dip them in butter and fry them brown. Put a little beef-gravy in a toſſing-pan, with a tea-ſpoonful of lemon-pickle, a large one of muſhroom catchup, the ſame of browning, and a little ſalt. Thicken it with a lump of butter rolled in flour, and put in your feet and ears. Let them boil gently, and when they are enough, lay your feet in the middle of the diſh, and the ears round them; then ſtrain your gravy, pour it over them, and garniſh with curled parſley. *Farley*, 79.

Another way.

Take them out of the ſauce, ſplit them, dip them in egg, then in bread-crumbs and chopped parſley; fry them in hogs' lard, drain them; cut the ears in long narrow ſlips, flour them, put them into ſome good gravy; add catchup, morels, and pickled muſhrooms; ſtew them, pour them into the diſh, and lay on the feet.

Or they are very good dipped in butter and fried, eat with melted butter and muſtard.

To barbecue a Leg of Pork.

Lay down your leg to a good fire, put into the dripping-pan two bottles of red wine, baſte your pork with it all the time it

it is roaſting. When it is enough, take up what is left in the pan, put to it two anchovies, the yolks of three eggs boiled hard and pounded fine, with a quarter of a pound of butter and half a lemon, a bunch of ſweet herbs, a tea-ſpoonful of lemon-pickle, a ſpoonful of catchup, and one of tarragon vinegar, or a little tarragon ſhred ſmall; boil them a few minutes, then draw your pork, and cut the ſkin down from the bottom of the ſhank in rows an inch broad, raiſe every other row, and roll it to the ſhank; ſtrain your ſauce, and pour it in boiling hot, lay oyſter patties all round the pork, and ſprigs of green parſley. *Raffald*, 111.

Mrs. Maſon, page 175, has nearly the ſame receipt as the above; the only difference is, that ſhe omits the lemon-pickle and tarragon, as well as the green parſley for garniſh.

To ſtuff a Chine of Pork.

Take a chine of pork that has hung four or five days; make four holes in the lean, and ſtuff it with a little of the fat leaf, chopped very ſmall, ſome parſley, thyme, a little ſage and ſhallot cut very fine, ſeaſoned with pepper, ſalt, and nutmeg. It muſt be ſtuffed pretty thick. Have ſome good gravy in the diſh. For ſauce, apple-ſauce and potatoes.

Another way.

Make a ſtuffing of the fat leaf of pork, parſley, thyme, ſage, eggs, crumbs of bread; ſeaſon it with pepper, ſalt, ſhallot, and nutmeg, and ſtuff it thick; then roaſt it gently, and when it is about a quarter roaſted, cut the ſkin in ſlips; and make your ſauce with apples, lemon-peel, two or three cloves, and a blade of mace; ſweeten it with ſugar, put ſome butter in, and have muſtard in a cup. *Glaſſe*, 64.

Another way.

Take a chine that has been hung about a month, boil it half an hour, then take it up and make holes in it all over the lean part, one inch from another, ſtuff them betwixt the joints with ſhred parſley, rub it all over with the yolk of eggs, ſtrew over it bread-crumbs, baſte it, and ſet it in a Dutch

oven. When it is enough, lay round it boiled broccoli, or ſtewed ſpinach. Garniſh with parſley. *Raffald*, 112.

Hog's Head au Sanglier, or Wild-boar faſhion.

Cut the head cloſe to the ſhoulder, bone the neck part, part the fleſh from the noſe as far as the eyes, cut off the bone, lard the inſide with bacon, ſeaſoned with pepper, ſalt, and ſpices; rub it all over with ſalt, and half an ounce of pounded ſaltpetre; put it in a pickle-pan, with half a handful of juniper-berries, ſweet herbs, ſix laurel-leaves, baſil, eight cloves, whole pepper, and half a handful of coriander-ſeed; let it lie for about eight days, rubbing it every day; then take it out and wipe it dry; tie it well, boil it with three pints of red wine, and as much water as will properly boil it, with onions, carrots, a large faggot of ſweet herbs, two cloves of garlic, four cloves, and two pounds of hogs'-lard; when near done, taſte the braze, and add ſalt, if neceſſary; when it gives under the finger, it is done; let it cool in the braze; ſerve cold upon a napkin. You may garniſh with bay-leaves or parſley, according to fancy.

N. B. You may dreſs it without the hogs'-lard, as directed. *Dalrymple*, 143.

A Hog's Head like Brawn.

Waſh it well, boil it till the bones will come out; when cold, put the inſide of the cheeks together, with ſalt between; put the ears round the ſides, put the cheeks into a cloth, preſs them into a ſieve, or any thing round, put on a weight for two days; have ready a pickle of ſalt and water, with about a pint of malt boiled together; when cold, put in the head.

Ham à-la-braze.

Take off the ſkin, clear the knuckle, and lay it in water to freſhen. Then tie it about with a ſtring, and take ſlices of bacon and beef; beat and ſeaſon them well with ſpices and ſweet herbs, and lay them in the bottom of a kettle, with onions, parſnips and carrots ſliced, with ſome chives and parſley. Lay in your ham the fat ſide uppermoſt, and cover it with ſlices of beef, and over that with ſlices of bacon. Then lay

lay on ſome ſliced roots and herbs, the ſame as under it. Cover it, and ſtop it cloſe with paſte. Put fire both over and under it, and let it ſtew twelve hours with a very ſlow fire. Put it into a pan, dredge it well with grated bread, and brown it with a hot iron; or put it into the oven, and bake it an hour. Then ſerve it upon a clean napkin. Garniſh with raw parſley. If it is to be eaten hot, make a ragoo thus:—take a veal ſweetbread, ſome livers of fowls, cocks'-combs, muſhrooms, and truffles. Toſs them up in a pint of good gravy, ſeaſoned with ſpice to your taſte; thicken it with a piece of butter rolled in flour, and a glaſs of red wine. Then brown your ham as above, and let it ſtand a quarter of an hour to drain the fat out. Take the liquor it was ſtewed in, ſtrain it, skim off all the fat, put it into the gravy, and boil it up with a ſpoonful of browning. Sometimes you may ſerve it up with carp-ſauce, and ſometimes with a ragoo of craw-fiſh. *Farley*, 135.

To roaſt a Ham, or a Gammon of Bacon.

Half boil your ham or gammon, then take off the ſkin, dredge it with oatmeal ſifted very fine, baſte it with freſh butter; it will make a ſtronger froth than either flour or bread-crumbs, then roaſt it. When it is enough, diſh it up, and pour brown gravy on your diſh. Garniſh with green parſley, and ſend it to table. *Raffald*, 112.

To force Hogs' Ears.

Take two or three pair of ears, parboil them, or take them ſouſed; then take an anchovy, ſome ſage, ſome parſley, half a pound of ſuet chopped ſmall, ſome crumbs of bread, and a little pepper; mix all of them togther with the yolk of an egg, ſtuff them, and fry them in freſh butter till they are of a light brown; then pour away all the fat, and put to them half a pint of very rich gravy, a glaſs of Madeira, three tea-ſpoonfuls of muſtard, a little bit of butter rolled in flour, a ſmall onion whole, and a little pepper; cover them cloſe, ſtew them very gently for half an hour, and ſhake the pan often. When they are enough, take them out, and pour the ſauce over them, but firſt take out the onion. To improve the diſh, the meat may be ſliced from the feet, and added. Put in ſalt enough to give it a proper flavour. *Maſon*, 180.

Hogs' Ears à-la-St.-Menhoult.

One feet and ears for this is quite enough; blanch them in water, ſplit the feet, and with a couple of ſlices of bacon, and a flat ſtick like a bit of lath, tie them together again to keep of a neat ſhape; ſtew them in a braze ſeparate from any thing elſe, till they are very tender; ſtrip the ears as fine as poſſible; and for your ſauce, take a large onion cut very thin in ſlices, and fry brown in a bit of butter; ſtrain them off, and put them into a clean ſtew-pan to the ears, with a ladle of cullis, and a daſh of white wine, pepper, and ſalt; let it ſtew a quarter of an hour, with a morſel of ſhallot, a ſpoonful of good muſtard; ſqueeze in a lemon or orange, and a little minced parſley, and diſh up with your feet fried in the ſame manner as your ſheeps' rumps, to lay round. *Verral*, 170.

Mock Brawn.

Take two pair of neat's feet, boil them very tender, and pick the fleſh entirely fron the bones; take the belly-piece of pork, boil it till it is near enough, then bone it, and roll the meat of the feet up in the pork very tight; then take a ſtrong cloth, with ſome coarſe tape, and roll it round very tight; tie it up in a cloth, boil it till it is ſo tender that a ſtraw may be run through it; let it be hung up in a cloth till it is quite cold, after which put it into ſome ſouſing liquor, and keep it for uſe.

Chine of Pork, poivrade ſauce.

Salt it about three days; then roaſt it, and ſerve with ſauce-poivrade. You may alſo ſend Robert ſauce in the ſame boat. *Dalrymple*, 145.

Hogs' Tails of different faſhions.

Stew the tails very tender in broth, with a clove of garlic, whole pepper, ſalt, a little thyme, and two laurel-leaves. When done, ſerve with what ſauce you pleaſe; or broiled with crumbs of bread, with muſtard-ſauce in a ſauce-boat, alſo with ſtewed cabbages, &c.

Hogs'

Hogs' Feet brazed and broiled.

Clean the feet very well, and cut them in two; put thin ſlices of lard between each two halves; tie them two and two together; then ſimmer them about ſix hours, with two glaſſes of white wine, one of brandy, a little hogs'-lard, ſpices, a faggot of parſley and ſweet herbs, three ſhallots, and one clove of garlick. When done, let them cool in the braze; untie them, baſte with their own fat, and ſtrew them over with bread-crumbs; broil of a fine colour; ſerve with or without ſauce.

N. B. They may alſo be fried, baked, ragoo'd, &c. *Dalrymple*, 146.

To broil Pork Steaks.

Pork ſteaks require more broiling than mutton ſteaks. When they are enough, put in a little good gravy. A little ſage, rubbed very fine, ſtrewed over them, gives them a fine taſte. *Farley*, 72.

Pork Cutlets.

Skin a loin of pork, and divide it into cutlets; ſtrew ſome parſley and thyme cut ſmall, with ſome pepper, ſalt, and grated bread over them; boil them of a fine brown; have ready ſome good gravy, a ſpoonful of ready-made muſtard, two ſhallots ſhred ſmall; boil theſe together over the fire, thickened with a piece of butter rolled in flour, and a little vinegar, if agreeable. Put the cutlets into a hot diſh, and pour the ſauce over them. *Maſan*, 176.

Pork Steaks.

Cut a neck of pork which has been kept ſome time, and pare the ſteaks properly: you may dreſs them in the ſame manner, in every reſpect, as veal cutlets, and in as many different ways, ſerving them with any ſort of ſtewed greens or ſauces. *Clermont*, 171.

Toaſted Bread and Ham with Eggs.

Toaſt bits of bread of what bigneſs you pleaſe, fry them in butter of a good colour; take as many ſlices of ham, and ſoak them over a ſlow fire in butter till they are done, turning them often; then lay them upon bread, put a little cullis into the ſtew-pan, give it a boiling, ſkim the fat clear off, and add a little broth and vinegar; boil a moment, and ſerve upon the toaſt.—The ham is prepared the ſame, if you would ſerve it with poached eggs, or any ſort of ſtewed greens.

CHAP.

CHAP. VIII.

MADE DISHES OF POULTRY, &c.

Gooſe à-la-mode.

PICK a large fine gooſe clean, skin and bone it nicely, and take off the fat. Then take a dried tongue, and boil and peel it. Take a fowl and treat it in the ſame manner as the gooſe; ſeaſon it with pepper, ſalt, and beaten mace, and roll it round the tongue. Seaſon the gooſe in the ſame manner, and put both tongue and fowl into the gooſe. Put it into a little pot that will juſt hold it, with two quarts of beef gravy, a bundle of ſweet herbs, and an onion. Put ſome ſlices of ham, or good bacon, between the fowl and gooſe; then cover it cloſe, and let it ſtew over the fire for an hour very ſlowly. Then take up your gooſe, and skim off all the fat; ſtrain it, and put in a glaſs of red wine, two ſpoonfuls of catchup, a veal ſweetbread cut ſmall, ſome truffles, muſhrooms, and morels, a piece of butter rolled in flour, and, if wanted, ſome pepper and ſalt. Put the gooſe in again, cover it cloſe, and let it ſtew half an hour longer. Then take it up, pour the ragoo over it, and garniſh with lemon. You muſt remember to ſave the bones of the gooſe and fowl, and put them into the gravy when it is firſt ſet on. It will be an improvement if you will roll ſome beef-marrow between the tongue and the fowl, and between the fowl and gooſe, as it will make them mellow and eat the finer. Before we conclude this article, it may not be amiſs to obſerve, that the beſt method to bone a gooſe or fowl of any ſort is to begin at the breaſt, and take out all the bones without cutting the back; for when it is ſewed up, and you come to ſtew it, it generally burſts in the back, whereby the ſhape of it is ſpoiled. *Farley*, 117. *Glaſſe*, 86. *Maſon*, without any material alteration, 269.

To marinade a Gooſe.

Cut your gooſe up the back-bone, then take out all the bones, and ſtuff it with force-meat, and ſew up the back again; fry the gooſe a good brown, then put it into a deep ſtew-pan, with two quarts of good gravy, and cover it cloſe, and ſtew it two hours; then take it out, and ſkim off the fat; add a large ſpoonful of lemon-pickle, one of browning, and one of red wine; one anchovy ſhred fine, beaten mace, pepper, and ſalt to your palate; thicken it with flour and butter, boil it a little, diſh up your gooſe, and ſtrain your gravy over it.

N. B. Make your ſtuffing thus:—take ten or twelve ſage-leaves, two large onions, two or three large ſharp apples, ſhred them very fine, mix them with the crumb of a penny loaf, four ounces of beef marrow, one glaſs of red wine, half a nutmeg grated, pepper, ſalt, and a little lemon-peel ſhred ſmall; make a light ſtuffing with the yolks of four eggs. Obſerve to make it one hour before you want it. *Raffald*, 126.

Another way.

Cut it up the back, bone it; make a ſtuffing with a few ſage-leaves, an onion or two, two apples, bread-crumbs, pepper, ſalt, lemon-peel, nutmeg, yolk of egg; ſtuff it, ſew up the back, half roaſt it, or fry it; ſtew it with good gravy (cloſe covered) till tender; put in a little red wine, ſtrain and ſkim the ſauce, add chyan, catchup, a little flour, ſalt, if neceſſary, a little lemon-juice; boil this up a minute or two, then pour it over the gooſe.

Gooſe different ways.

Cut a gooſe into quarters (if the whole is too much for a diſh, uſe only the legs and wings), braze them with ſlices of lard and broth, a glaſs of white wine, a few ſlices of onions and carrots, and all ſuch ſeaſoning as is uſed in other brazes. Being done very tender in this manner, you may ſerve with any ſorts of garden-ſtuff ragoos, ſuch as turnips, green peas, ſmall onions, and cucumbers. If legs and wings of geeſe, are dreſſed as a *hochpot*, they muſt be boiled with all kinds of roots,

roots, and a few pieces of pickled pork or bacon, without taking off the rind. *Clermont*, 262.

To ragoo a Gooſe.

Flat the breaſt down with a cleaver, then preſs it down with your hand, ſkim it, dip it into ſcalding water; let it be cold, lard it with bacon, ſeaſon it with pepper, ſalt, and a little beaten mace; then flour it all over, take a pound of good beef ſuet, cut ſmall, put it into a deep ſtew-pan, let it be melted, then put in your gooſe; let it be brown on both ſides. When it is brown, put in a quart of boiling gravy, an onion or two, a bundle of ſweet herbs, a bay-leaf, ſome whole pepper, and a few cloves. Cover it cloſe, and let it ſtew ſoftly till it is tender. About an hour will do if ſmall; if a large one, an hour and an half. In the mean time make a ragoo. Boil ſome turnips almoſt enough, ſome carrots and onions quite enough; cut your turnips and carrots the ſame as for a harrico of mutton, put them into a ſauce-pan with half a pint of good beef gravy, a little pepper and ſalt, a piece of butter rolled in flour, and let this ſtew all together a quarter of an hour. Take the gooſe and drain it well; then lay it in the diſh, and pour the ragoo over it.

Where the onion is diſliked, leave it out. You may add cabbage boiled and chopped ſmall. *Glaſſe*, 85. *Maſon*, almoſt in the ſame words, 269.

To ſmoke a Gooſe.

Take a large ſtubble-gooſe, take off all the fat, dry it well inſide and out with a cloth, waſh it all over with vinegar, and then rub it over with ſome common ſalt, ſaltpetre, and a quarter of a pound of coarſe ſugar; rub the ſalts well in, and let it lie a fortnight; then drain it well, ſew it up in a cloth, dry it in the middle of a chimney. It ſhould hang a month. Sauce—onions, greens, &c.

To ſtew Giblets.

Scald and clean them well, cut off the bill, divide the head, ſkin the feet, ſtew them with water (enough for ſauce) a ſprig of thyme, ſome whole black pepper, on onion; let them do till very tender, ſtrain the ſauce; add a little catchup

and

and flour, if the ſauce is not thick enough. Lay ſippets toaſted round the diſh. *Maſon*, 270.

Another way.

Cut your pinions in two, the neck in four pieces, ſlice the gizzard, clean it well, ſtew them in two quarts of water, or mutton broth, with a handful of ſweet herbs, one anchovy, a few pepper corns, three or four cloves, a ſpoonful of catch-up, and an onion. When the giblets are tender, put in a ſpoonful of good cream, thicken it with flour and butter, ſerve them up in a ſoup-diſh, and lay ſippets round it. *Raſſald*, 57.

Another way.

Let them be nicely ſcalded and picked, cut the pinions in two; cut the head and the neck and legs in two, and the gizzards in four; waſh them very clean, put them into a ſtew-pan or ſoup-pot, with three pounds of ſcrag of veal, juſt cover them with water; let them boil up, take all the ſcum clean off; then put three onions, two turnips, one carrot, a little thyme and parſley; ſtew them till they are tender, ſtrain them through a ſieve, waſh the giblets clean with ſome warm water out of the herbs, &c. then take a piece of butter as big as a large walnut, put it in a ſtew-pan, melt it, and put in a large ſpoonful of flour; keep it ſtirring till it is ſmooth; then put in your broth and giblets, ſtew them for a quarter of an hour; ſeaſon with ſalt. Or you may add a gill of Liſbon, and juſt before you ſerve them up, chop a handful of green parſley and put in; give them a boil up, and ſerve them in a tureen or ſoup-diſh.

N. B. Three pair will make a handſome tureen full.

Giblets à-la-Turtle.

Let three pair of giblets be well cleaned and cut, as before, put them into your ſtew-pan, with four pounds of ſcrag of veal, and two pounds of lean beef, covered with water; let them boil up, and ſkim them very clean; then put in ſix cloves, four blades of mace, eight corns of all-ſpice, beat very fine, ſome baſil, ſweet marjoram, winter ſavory, and a little thyme, chopped very fine, three onions, two turnips, and

and one carrot; ſtew them till tender, then ſtrain them through a ſieve, and waſh them clean out of the herbs in ſome warm water; then take a piece of butter, put it in your ſtew-pan, melt it, and put in as much flour as will thicken it; ſtir it till it is ſmooth, then put your liquor in, and keep ſtirring it all the time you pour it in, or elſe it will go into lumps, which if it happens, you muſt ſtrain it through a ſieve; then put in a pint of Madeira wine, ſome pepper and ſalt, and a little chyan pepper; ſtew it for ten minutes, then put in your giblets; add the juice of a lemon, and ſtew them fifteen minutes; then ſerve them in a tureen. You may put in ſome egg-balls made thus:—Boil ſix eggs hard, take out the yolks, put them in a mortar, and beat them; throw in a ſpoonful of flour, and the yolk of a raw egg, beat them together till ſmooth; then roll them in little balls, and ſcald them in boiling water, and juſt before you ſerve the giblets up, put them in.

N. B. Never put your livers in at firſt, but boil them in a ſauce-pan of water by themſelves. *Glaſſe*, 87.

Turkey à-la-daube, to be ſent up hot.

Cut the turkey down the back, juſt enough to bone it, without ſpoiling the look of it, then ſtuff it with a nice force-meat, made of oyſters chopped fine, crumbs of bread, pepper, ſalt, ſhallots, a very little thyme, parſley, and butter; fill it as full as you like, and ſew it up with a thread, tie it up in a clean cloth, and boil it very white, but not too much. You may ſerve it up with oyſter-ſauce made good, or take the bones, with a piece of veal, mutton, and bacon, and make a rich gravy, ſeaſoned with pepper, ſalt, ſhallots, and a little bit of mace; ſtrain it off through a ſieve, and ſtew your turkey in it (after it is half-boiled) juſt half an hour, diſh it up in the gravy after it is well ſkimmed, ſtrained, and thickened with a few muſhrooms, ſtewed white, or ſtewed palates, force-meat balls, fried oyſters or ſweetbreads, and pieces of lemon. Diſh them up with the breaſt upwards. If you ſend it up garniſhed with palates, take care to have them ſtewed tender firſt. Before you add them to the turkey, you may put a few morels and truffles in your ſauce, if you like it, but take great care to waſh them clean. *Raffald*, 122. *Farley*, 119.

Turkey à-la-daube, to be ſent up cold.

Bone the turkey, and ſeaſon it with pepper and ſalt, then ſpread over it ſome ſlices of ham, upon that ſome force-meat, upon that a fowl, boned and ſeaſoned as above; then more ham and force-meat, then ſew it up with thread; cover the bottom of the ſtew-pan with veal and ham, then lay in the turkey, the breaſt down; chop all the bones to pieces, and put them on the turkey, cover the pan, and ſet it on the fire five minutes; then put in as much clear broth as will cover it, let it boil two hours; when it is more than half done, put in one ounce of iſing-glaſs and a bundle of herbs. When it is done enough, take out the turkey, and ſtrain the jelly through a hair ſieve, ſkim off all the fat, and when it is cold, lay the turkey upon it, the breaſt down, and cover it with the reſt of the jelly. Let it ſtand in ſome cold place. When you ſerve it up, turn it on the diſh it is to be ſerved in. If you pleaſe, you may ſpread butter over the turkey's breaſt, and put ſome green parſley or flowers, or what you pleaſe, and in what form you like.

To ſtew a Turkey brown the nice way.

Bone it, and fill it with a force-meat thus:—Take the fleſh of a fowl, half a pound of veal, and the fleſh of two pigeons, with a well-pickled or dry tongue, peel it, and chop it all together: then beat it in a mortar, with the marrow of a beef bone, or a pound of the fat of a loin of veal; ſeaſon it with two or three blades of mace, two or three cloves, and half a nutmeg dried at a good diſtance from the fire, and pounded, with a little pepper and ſalt. Mix all theſe well together, fill your turkey, fry them of a fine brown, and put it into a little pot that will juſt hold it; lay four or five skewers at the bottom of the pot, to keep the turkey from ſticking; put in a quart of good beef and veal gravy, wherein was boiled ſpice and ſweet herbs, cover it cloſe, and let it ſtew half an hour; then put in a glaſs of white wine, one ſpoonful of catchup, a large ſpoonful of pickled muſhrooms, and a few freſh ones, if you have them, a few truffles and morels, a piece of butter as big as a walnut, rolled in flour; cover it cloſe, and let it ſtew half an hour longer; get the little french-rolls ready fried, take ſome oyſters, and ſtrain the liquor from them, then

put

put the oyſters and liquor into a ſauce-pan, with a blade of mace, a little white wine, and a piece of butter rolled in flour; let them ſtew till it is thick, then fill the loaves, lay the turkey in the diſh, and pour the ſauce over it. If there is any fat on the gravy, take it off, and lay the loaves on each ſide of the turkey. Garniſh with lemon when you have no loaves, and take oyſters dipped in butter and fried. *Glaſſe*, 73. *Farley*, 68.

Note.—The ſame will do for any white fowl.

Another way.

Take a ſmall turkey and bone it; fill it with a force-meat made as follows:—Take half a pound of veal, and the meat of two pigeons, a tongue out of the pickle, boiled and peeled; chop all theſe ingredients together, and beat them in a mortar, with ſome marrow from a beef bone, or a pound of ſuet from a loin of veal; ſeaſon them with two or three cloves, two or three blades of mace, and half a nutmeg dried at the fire and pounded, with ſome ſalt. Mix all theſe well together, fill the turkey, and fry it of a fine brown; put it into a pot that will juſt hold it, lay ſome skewers at the bottom of the pot, to keep the turkey from ſticking; put in a quart of good beef gravy, cover it cloſe, and let it ſtew for half an hour very gently; then put in a glaſs of red wine, one ſpoonful of catchup, a large ſpoonful of pickled muſhrooms, ſome truffles, morels, and a piece of butter rolled in flour; cover it cloſe, and let it ſtew half an hour longer. Fry ſome hollow French loaves, then take ſome oyſters, ſtew them in a ſauce-pan with a bit of mace, their liquor, a little white wine, and a piece of butter rolled in flour; let them ſtew till they are pretty thick, fill the loaves with them; lay the turkey in the diſh, pour the ſauce over it, and lay the loaves on each ſide. *Maſon*, 258.

To ſtew a Turkey with Celery.

Stuff the turkey as when ſtewed brown (leaving out the oyſters) or with force-meat; boil it till near enough, with an onion, a little whole pepper, a piece of lemon-peel, and a bunch of ſweet herbs in the water; have ſome celery cut into lengths and boiled till near enough; put them into ſome of the liquor the turkey was boiled in, lay in the turkey breaſt downwards,

downwards, ſtew it a quarter of an hour, or till it is done; but do not overdo it. Take it up, thicken the ſauce with a piece of butter rolled in flour, and ſome good cream; add ſalt and chyan.

Another way.

Take a large turkey, and make a good white force-meat of veal, and ſtuff the craw of the turkey; skewer it for boiling, then boil it in ſoft water till it is almoſt enough, and then take up your turkey, and put it in a pot with ſome of the water it was boiled in, to keep it hot; put ſeven or eight heads of celery, that are waſhed and cleaned very well, into the water that the turkey was boiled in, till they are tender; then take them up, and put in your turkey with the breaſt down, and ſtew it a quarter of an hour; then take it up, and thicken your ſauce with half a pint of butter and flour to make it pretty thick, and a quarter of a pint of rich cream, then put in your celery; pour the ſauce and celery hot upon the turkey's breaſt, and ſerve it up. It is a proper diſh for dinner or ſupper. *Raffald*, 120.

Turkey à-l'ecarlate.—Turkey of a ſcarlet colour.

Take up the skin of a ſmall turkey from the fleſh without breaking it, and ſtuff as much craw-fiſh and butter under it as poſſible; ſtuff the inſide with a ragoo made of the liver, muſhrooms, pepper, and ſalt, prepared in a good cullis ſhort ſauce; ſew it up, and wrap it with ſlices of lard and pepper. Serve with a craw-fiſh cullis. *Clermont*, 230.

Turkey with Onions and pickled Pork.

Scald two dozen of ſmall white onions, and boil them in broth, with half a pound of pickled pork cut into thin ſlices, a faggot of parſley, green ſhallots, thyme, a bay-leaf, two cloves, whole pepper, and ſalt. When done, drain them all, ſtuff the turkey therewith, and wrap it in ſlices of lard and paper to roaſt. Make a ſauce with a bit of butter, a ſlice of ham, two ſhallots, and a few muſhrooms; ſoak it awhile, then add two ſpoonfuls of broth, and as much cullis; ſimmer it about an hour, skim it, and ſift it. When ready, add a ſmall

ſmall ſpoonful of muſtard, a little pepper, and ſalt. *Clermont*, 227.

To roaſt a Turkey the genteel way.

Cut your turkey down the back, and bone it with a ſharp pen-knife; then make your force-meat thus:—Take a large fowl, or a pound of veal, as much grated bread, half a pound of ſuet, cut and beat very fine, a little beaten mace, two cloves, half a nutmeg grated, about a large tea-ſpoonful of lemon-peel, and the yolks of two eggs; mix all together with a little pepper and ſalt, fill up the places where the bones came out, and fill the body, that it may look juſt as it did before; ſew up the back, and roaſt it. You may have oyſter-ſauce, celery-ſauce, or juſt as you pleaſe. Put good gravy in the diſh, and garniſh with lemon. Be ſure to leave the pinions on. *Glaſſe*, 32.

Turkey in a Braize with Cheſnuts.

Lard your turkey with a few large ſquare pieces of bacon, ſeaſoned with a little beaten ſpices, pepper and ſalt, and a little parſley; take a pot about its bigneſs, and line it with thin ſlices of bacon, and cover it with the ſame; ſeaſon pretty high with onions, carrots, a turnip or two, ſuch herbs as you like, a little ſpice and pepper, parſley, and a head or two of celery; fill up with a little broth and water mixed, cover it down cloſe, and let it go gently on till every part of your turkey is very tender.

N. B. This braize will ſerve for any thing elſe the ſame day, or for four or five days following. I ſhould firſt have ſpoke of preparing the cheſnuts, by blanching, peeling, and putting into the body of the turkey, with a little force-meat in the crop, and ſkewered up; let your turkey lay in the braize till towards dinner time; and now prepare your ſalpicon*; take a thin ſlice or two of boiled ham, a veal ſweetbread, the yolk or two of hard eggs, or a knot is better, a pickled cucumber or two, two or three muſhrooms, cut all into ſmall dice, and put into as much cullis as is ſuitable for your diſh; daſh in a glaſs of white wine. Boil all a little while, throw in a little minced parſley, try if it is ſeaſoned to

* A ragoo, or farcie.

your

your mind, ſqueeze in the juice of a lemon, and pour over your turkey well drained, and ſerve it up.

A couple of large fowls done in the ſame manner ſerves very well for a large *entrée*, with the ſame ſauce, only leave out the cheſnuts. *Verral*, 57.

A Turkey in Jelly.

Boil a turkey or a fowl as white as you can, let it ſtand till cold, and have ready a jelly made thus:—Take a fowl, ſkin it, take off all the fat, do not cut it to pieces, nor break the bones; take four pounds of a leg of veal, without any fat or skin, put it into a well-tinned ſauce-pan, put to it full three quarts of water, ſet it on a very clear fire till it begins to ſimmer; be ſure to skim it well, but take great care it does not boil. When it is well skimmed, ſet it ſo as it will but juſt ſeem to ſimmer; put to it two large blades of mace, half a nutmeg, and twenty corns of white pepper, a little bit of lemon-peel as big as a ſix-penee. This will take ſix or ſeven hours doing. When you think it is a ſtiff jelly, which you will know by taking a little out to cool, be ſure to ſkim off all the fat, if any, and be ſure not to ſtir the meat in the ſauce-pan. A quarter of an hour before it is done, throw in a large tea-ſpoonful of ſalt, ſqueeze in the juice of half a Seville orange or lemon. When you think it is enough, ſtrain it off through a clean ſieve, but do not pour it off quite to the bottom, for fear of ſettlings. Lay your turkey or fowl in the diſh you intend to ſend it to the table in, beat up the whites of ſix eggs to a froth, and put the liquor to it, then boil it five or ſix minutes, and run it through a jelly-bag till it is quite clear, then pour the liquor over it; let it ſtand till quite cold, colour ſome of the jelly in different colours, and when it is near cold, with a ſpoon ſprinkle it over in what form or fancy you pleaſe, and ſend it to table. A few naſtertium flowers ſtuck here and there look pretty, if you can get them; but lemon, and all thoſe things, are entirely fancy. This is a very pretty diſh for a cold collation, or a ſupper.

All ſorts of birds or fowls may be done this way. *Glaſſe*, 348. *Mrs. Maſon*, page 261, has the ſame receipt in different words; but we have choſen the above as being rather more explicit.

A Turkey

A Turkey the Italian way.

Mince the liver of a young turkey very fine, with ſome chopped parſley, and two or three handfuls of freſh muſhrooms, ſome pepper, ſalt, and more than an ounce of butter; mix theſe well together, and put them into the body of the turkey; put on a ſtew-pan with a piece of butter, ſome ſhallots, ſome pepper and ſalt; when it is hot, put in the turkey, turn it often that it may be of a fine brown, and lay it to cool; then wrap ſome ſlices of bacon over it, and cover it all over with paper; put it upon a ſpit, and lay it down to roaſt. For ſauce—cut ſome large muſhrooms very fine, with twice the quantity of parſley, a few green onions cut ſmall. Put on a ſauce-pan with half a pint of white wine; when it is hot, put in theſe ingredients; add ſome pepper and ſalt, the juice of a lemon, two cloves of garlic whole; let them boil, and then put in a quarter of a pint of rich gravy, and a ſmall teacup-ful of oil; let all boil up once or twice, then take out the garlic, and put in a piece of butter rolled in flour.

Lay the turkey in the diſh, and pour the ſauce over it. *Maſon*, 259.

Turkey in a hurry.

Truſs a turkey with the legs inward, and flatten it as much as you can; put it in a ſtew-pan, with melted lard, chopped parſley, ſhallots, muſhrooms, and a little garlic; give it a few turns on the fire, and add the juice of half a lemon to keep it white; then put it in another ſtew-pan, with ſlices of veal, one ſlice of ham, the melted lard, and every thing as uſed before, adding whole pepper and ſalt; cover it over with ſlices of lard, and ſoak it about half an hour on a ſlow fire; then add a glaſs of white wine and a little broth, and finiſh the brazing; ſkim and ſift the ſauce, add a little cullis to make it a liaſon, reduce it to a good conſiſtence, and ſerve upon the turkey. *Clermont*, 231.

Turkies and Chickens after the Dutch way.

Boil them, ſeaſon them with ſalt, pepper, and cloves; then to every quart of broth, put a quarter of a pound of rice

vermicelli. It is eat with ſugar and cinnamon. The two laſt may be left out.

Turkey ſtuffed after the Hamburg way.

Take one pound of beef, three quarters of a pound of ſuet, mince it very ſmall, ſeaſon it with ſalt, pepper, cloves, mace, and ſweet marjoram; then mix two or three eggs with it, looſen the ſkin all round the turkey, and ſtuff it. It muſt be roaſted. *Glaſſe*, 383.

To dreſs a Turkey or Fowl to perfection.

Bone them, and make a force-meat thus:—Take the fleſh of a fowl, cut it ſmall, then take a pound of veal, beat it in a mortar, with half a pound of beef ſuet, as much crumbs of bread, ſome muſhrooms, truffles, and morels, cut ſmall, a few ſweet herbs and parſley, with ſome nutmeg, pepper, and ſalt, a little mace beaten, ſome lemon-peel cut fine; mix all theſe together with the yolks of two eggs, then fill your turkey, and roaſt it. This will do for a large turkey, and ſo in proportion for a fowl. Let your ſauce be good gravy, with muſhrooms, truffles, and morels in it. Then garniſh with lemon, and, for variety ſake, you may lard your fowl or turkey.

Turkey coloured.

Cut a turkey in two, and bone it thoroughly; make a good force-meat with breaſt of roaſted fowl, and every thing as already repeatedly directed; lay ſome of it upon each half pretty thick, them lay on minced ham, gerkins, truffles or muſhrooms, or both, bacon cut into dice, hard yolks of eggs, white of fowl, a few ſweet almonds, and piſtachio-nuts; cover theſe again with ſome of the force-meat, roll up each half, wrap them in ſlices of bacon and a piece of ſtamine, or any thing elſe to keep them faſt, and put them into a brazing-pan much of their own bigneſs, with good broth, half a pint of white wine, ſlices of veal and beef, ſweet herbs, two or three ſhallots or cloves of garlic, three of ſpices, thyme, and laurel, braze them on a ſlow fire about three hours; let them cool in the broth, to ſerve cold upon a napkin, or in ſlices.—It may alſo be done whole, and equally well.

A glazed

A glazed Turkey.

The turkey muſt be young, but not ſmall. When it is picked, drawn, and ſinged, lay it a little while over a clear charcoal fire, but turn it often; have ready a ragoo of ſweet-breads, take off the turkey, ſplit it down the back, fill it with this ragoo, ſew it up, and lard it with bacon; then lay at the bottom of a deep ſtew-pan, firſt ſome ſlices of ham, then ſome ſlices of veal, and then ſome ſlices of beef; lay the turkey upon theſe, ſtrew over ſome ſweet herbs, and cover them cloſe; let theſe ſtew over a ſlow fire. When they are enough, take off the ſtew-pan, take out the turkey, and then pour into the turkey a little good broth, ſtir it about, and ſtrain off the liquor; ſkim off the fat, ſet it over the fire again, and boil it to a jelly; then put in the turkey, and ſet the pan over a gentle fire or a ſtove; it will be ſoon well glazed; then pour into a diſh ſome eſſence of ham, and then put in the turkey. *Maſon*, 261.

To roaſt a Turkey with Cray-fiſh.

Take a young turkey, in October or November, let it be truſſed as for roaſting; make ſome force-meat with ſome fat bacon, ſuet, and the white of a chicken, all cut as fine as poſſible, and ſome freſh muſhrooms minced very fine; mix theſe ingredients well together, with ſome ſalt, pepper, the leaves of ſweet herbs picked clean from the ſtalks, and a little grated nutmeg; chop them all together after they are mixed, then boil ſome crumb of bread in rich cream, put it to the force-meat; then take the yolks of two new-laid eggs, beat them well, and mix the force-meat with them; ſtuff the crop of the turkey, raiſe the ſkin a little upon the breaſt, and put as much of the force-meat as will go in without tearing it; if any is left, put it into the body, and with it a ragoo of cray-fiſh made as follows:—Waſh ſome cray-fiſh, and boil them in water, then pick out the tails and bodies; cut ſome muſhrooms, but not ſmall, ſome truffles in thin ſlices, ſome artichoke bottoms and aſparagus tops, boiled and cut in pieces; mix all theſe together with the cray-fiſh, put them into a ſauce-pan, with a piece of butter, ſome nutmeg cut in ſlices, pepper, ſalt, three or four ſlices of lemon, a little onion cut ſmall; let theſe all ſimmer over a ſlow fire, and

when enough, put in ſome cullis of cray-fiſh to thicken it. Put ſome of this ragoo into the body of the turkey, tie up both ends; ſkewer and ſpit it for roaſting; ſtrew ſome ſtuffing over it, then ſome ſlices of bacon, and over all ſome buttered paper; let it have a good fire, and be thoroughly done. When it is enough, take off the paper and bacon, and pour over it the reſt of the ragoo.

To hàſh a Turkey.

Take off the legs, cut the thighs in two pieces, cut off the pinions and breaſt in pretty large pieces, take off the ſkin, or it will give the gravy a greaſy taſte; put it into a ſtew-pan with a pint of gravy, a tea-ſpoonful of lemon-pickle, a ſlice of the end of a lemon, and a little beaten mace; boil your turkey ſix or ſeven minutes (if you boil it any longer, it will make it hard) then put it on your diſh; thicken your gravy with flour and butter, mix the yolks of two eggs with a ſpoonful of thick cream, put in your gravy, ſhake it over your fire till it is quite hot but do not let it boil; ſtrain it, and pour it over your turkey. Lay ſippets round, ſerve it up, and garniſh with lemon or parſley. *Raffald*, 74.

Another way.

Mix ſome flour with a piece of butter, ſtir it into ſome cream and a little veal gravy till it boils up; cut the turkey in pieces, not too ſmall, put it into the ſauce, with grated lemon-peel, white pepper, and mace pounded, a little muſhroom powder or catchup; ſimmer it up. Oyſters may be added. *Maſon*, 261.

Another way.

Cut the remains of a roaſted turkey properly; put them into a ſtew-pan, with a glaſs of white wine, chopped parſley, ſhallots, muſhrooms, truffles, (if any) ſalt and pepper, two ſpoonfuls of cullis, and a little broth; boil half an hour, and reduce to a ſhort ſauce. When ready, add a pounded anchovy, and a ſqueeze of lemon; ſkim the ſauce free from fat, and ſerve all together. *Clermont*, 232.

To roaſt a Fowl with Cheſnuts.

Firſt take ſome cheſnuts, roaſt them very carefully, ſo as not to burn them; take off the ſkin, and peel them; take about a dozen of them cut ſmall, and bruiſe them in a mortar; parboil the liver of the fowl, bruiſe it, cut about a quarter of a pound of ham or bacon, and pound it; then mix them all together, with a good deal of parſley chopped ſmall, a little ſweet herbs, ſome mace, pepper, ſalt, and nutmeg; mix theſe together, and put into your fowl, and roaſt it. The beſt way of doing it is to tie the neck, and hang it up by the legs to roaſt with a ſtring, and baſte it with butter. For ſauce—take the reſt of the cheſnuts, peeled and ſkinned, put them into ſome good gravy, with a little white wine, and thicken it with a piece of butter rolled in flour; then take your fowl, lay it in the diſh, and pour in the ſauce. Garniſh with lemon. *Glaſſe*, 75.

Mrs. Maſon gives the above receipt, differently expreſſed, page 263.

To force a Fowl with a ragoo of Oyſters.

Prepare a force-meat, to which add a dozen oyſters, ſtuff the craw; cover the breaſt of the fowl with bacon ſliced, then a ſheet of paper, roaſt it; take ſome cullis, or good gravy, put in the oyſters, with their liquor ſtrained, a little muſhroom powder or catchup, lemon-juice, thicken it with flour; add chyan and ſalt, if wanted, boil it up. When the fowl is done, take off the bacon. Serve the ſauce in the diſh.

This ſauce is proper for any roaſted fowls or chickens.

A Fowl with a ſharp Sauce.

Truſs a fowl for roaſting; make a force-meat with ſcraped lard or butter, a little tarragon, chervil, burnet, garden-creſs, pepper, ſalt, and the yolks of two or three eggs; ſtuff the fowl with it, make a ſauce with a little cullis, a few of the above herbs pounded, two anchovies, and a few capers. When done, ſtrain it, then add a little more cullis, and a little muſtard, pepper, and ſalt; warm, without boiling, and ſerve with your roaſted fowl. *Dalrymple*, 214.

A Fowl à-la-braze.

Skewer your fowl as for boiling, with the legs in the body, then lay over it a layer of fat bacon, cut in pretty thin ſlices, then wrap it round in beet-leaves, then in a caul of veal, and put it into a large ſauce-pan with three pints of water, a glaſs of Madeira wine, a bunch of ſweet herbs, two or three blades of mace, and half a lemon; ſtew it till quite tender, take it up, and ſkim off the fat; make your gravy pretty thick with flour and butter, and ſtrain it through a hair ſieve, and put to it a pint of oyſters, a tea-cupful of thick cream; keep ſhaking your toſſing-pan over the fire, and when it has ſimmered a little, ſerve up your fowl with the bacon, beet-leaves, and caul on, and pour your ſauce hot upon it. Garniſh with barberries, or red beet-root. *Raffald*, 123. *Farley*, 119.

Another way.

Truſs it for boiling, ſeaſon the inſide with pepper and ſalt, put at the bottom of the veſſel a ſlice or two of beef, lay over the fowl ſome thin ſlices of lean bacon, and bits of veal, an onion ſtuck with cloves, a bunch of ſweet herbs, a carrot, half a lemon, pepper and ſalt; ſet this over a ſlow fire for ten minutes, then put to it about three pints of warm beef broth, or water; heat a glaſs of Madeira and pour in, ſtew this till the fowl is tender; ſtrain the gravy through a piece of dimity, the rough ſide upwards, firſt dipped in cold water; mix a little flour with it, boil it up, pour it over the fowl. Oyſters are a great addition. *Maſon*, 264.

Another way.

Truſs your fowl with the legs turned into the belly, ſeaſon it, both inſide and out, with beaten mace, nutmeg, pepper, and ſalt; lay a layer of bacon at the bottom of a deep ſtew-pan, then a layer of veal, and afterwards the fowl; then put in an onion, two or three cloves ſtuck in a little bundle of ſweet herbs, with a piece of carrot; then put at the top a layer of bacon, another of veal, and a third of beef; cover it cloſe, and let it ſtand over the fire for two or three minutes, then pour in a pint of broth or hot water; cover it cloſe, and let it ſtew an hour; afterwards take up your fowl, ſtrain the

ſauce,

ſauce, and after you have ſkimmed off the fat, boil it down till it is of a glaze, then put it over the fowl. You may add juſt what you pleaſe to the ſauce. A ragoo of ſweetbreads, cocks'-combs, truffles, and morels; or muſhrooms, with force-meat balls, look very pretty. *Glaſſe*, 74.

A Fowl with its own gravy.

Truſs a fowl for boiling; lard it through and through with bacon, ham, and parſley; put it in a pan of much its bigneſs, with a little butter, two or three ſlices of peeled lemon, a faggot, three cloves, ſliced onions, and carrots, pepper and ſalt, a little broth, and a glaſs of white wine; ſtew ſlowly till done; ſkim and ſtrain the ſauce, and ſerve with the fowl. You may alſo do it the ſame without larding. *Dalrymple*, 214.

A Fowl with Rice, called a Pillow.

Boil a pint of rice in as much water as will cover it, with black pepper, a blade or two of mace, and half a dozen cloves, tied up in a bit of cloth; when the rice is tender, take out the ſpice; ſtir in a piece of butter; boil a fowl and a piece of bacon, lay them in the diſh, cover them with the rice; lay round the diſh, and upon the rice, hard eggs cut in halves, and quarters, lengthways; and onions, firſt boiled and then fried.

A ragoo of Fowls.

Take a large capon, or two pullets, and blanch nicely in a morſel of butter or ſcraped bacon, but cut off your pinions and feet, and tuck in the legs. Prepare your ragoo in the following manner:—Get a ſweetbread of veal, or two of lambs, the fat livers of a turkey or fowls, ſome cocks'-ſtones, three or four muſhrooms, a thin ſlice or two of lemon; blanch all well with a knot or two of eggs, cut all into very ſmall dice, and ſtew in a ladle of cullis; and you may add to it three or four gizzards, and a few cocks'-combs, boiled very tender; fill up the bellies of your fowls or capons, and ſew up at both ends, but make a reſerve of ſome of your ragoo to pour over; put them upon a lark-ſpit acroſs, and tie upon another; lard them with bacon, cover with paper, and

roaſt them ſoftly, that they may be nice and white; ſtrew in a little minced parſley, a morſel of ſhallot; ſqueeze in the juice of a lemon or orange, and ſerve up with the ragoo under. Remember to draw the threads out. *Verral*, 89.

To force a Fowl.

Take a large fowl, pick it clean, and cut it down the back, take out the entrails, and take the ſkin off whole; cut the fleſh from the bones, and chop it with half a pint of oyſters, one ounce of beef marrow, a little pepper and ſalt; mix it up with cream, then lay the meat on the bones, and draw the ſkin over it, and ſew up the back; then cut large thin ſlices of bacon, and lay them over the breaſt of your fowl, tie the bacon on with a packthread in diamonds; it will take an hour roaſting by a moderate fire. Make a good brown gravy ſauce, pour it upon your diſh, take the bacon off and lay in your fowl, and ſerve it up. Garniſh with pickles, muſhrooms, or oyſters.—It is proper for a ſide-diſh for dinner, or top for ſupper. *Raffald*, 124.

Mr. Farley, in page 120, gives the above receipt, with only the following addition:—"Serve it up, garniſhed with oyſters, muſhrooms, or pickles."

Another way.

Take a good large fowl, pick and draw it, ſlit the ſkin down the back, and take the fleſh from the bones; mince it very ſmall, and mix it with one pound of beef ſuet ſhred, a pint of large oyſters chopped, two anchovies, a ſhallot, a little grated bread, and ſome ſweet herbs; ſhred all this very well, mix them together, and make it up with the yolks of eggs; then turn all theſe ingredients on the bones again, and draw the ſkin over again; then ſew up the back, and either boil the fowl in a bladder an hour and a quarter, or roaſt it; then ſtew ſome more oyſters in the gravy, bruize in a little of your force meat, mix it up with a little freſh butter, and a very little flour; then give it a boil, lay your fowl in the diſh, and pour the ſauce over it, garniſhing with lemon. *Glaſſe*, 74. *Farley*, 123.

A Fowl ſervant faſhion.

Truſs a fowl for roaſting, make a force-meat with the liver, chopped parſley, ſhallots, butter, pepper, and ſalt; ſtuff the fowl with it, wrap it in buttered paper, and roaſt it. When three parts done, take off the paper, baſte it with yolks of eggs beat up with melted butter, and a good deal of bread-crumbs; finiſh roaſting; it muſt be of a fine yellow colour. Make a ſauce with a little butter, one anchovy chopped, a few capers, a little flour, broth, pepper, and ſalt, and a little nutmeg; thicken with a liaſon, and ſerve under the fowl. *Dalrymple*, 215.

To marinade a Fowl.

Raiſe the ſkin from the breaſt-bone of a large fowl with your finger, then take a veal ſweetbread and cut it ſmall, a few oyſters, a few muſhrooms, an anchovy, ſome pepper, a little nutmeg, ſome lemon-peel, and a little thyme; chop all together ſmall, and mix it with the yolk of an egg, ſtuff it in between the ſkin and the fleſh, but take great care that you do not break the ſkin; and then ſtuff what oyſters you pleaſe into the body of the fowl. You may lard the breaſt of the fowl with bacon, if you chuſe it. Paper the breaſt, and roaſt it. Make good gravy, and garniſh with lemon. You may add a few muſhrooms to the ſauce. *Glaſſe*, 78. *Farley*, 123.

Fowls ſtuffed.

Make a force-meat with half a pound of beef ſuet, as much crumb of bread grated fine, the meat of a fowl cut very ſmall; beat theſe in a mortar, and a pound of veal with them, ſome truffles, morels, and muſhrooms, cut ſmall, a few ſweet herbs and parſley ſhred fine, ſome grated nutmeg, pepper, ſalt, and grated lemon-peel; bone the fowls, fill them with this force-meat, and roaſt them. For ſauce—good gravy, with truffles and morels. The fowls may be larded.

To haſh Fowls.

Let your fowl be cut up as for eating, put it into a toſſing-pan, with half a pint of gravy, a tea-ſpoonful of lemon-pickle,

pickle, a little muſhroom catchup, a ſlice of lemon, thicken it with flour and butter; juſt before you diſh it up, put in a ſpoonful of good cream, lay ſippets round your diſh, and ſerve it up.

Another way.

Cut your fowl to pieces, and put it into ſome gravy, with a little cream catchup, or muſhroom powder, grated lemon-peel, and nutmeg, a few oyſters and their liquor, a piece of butter mixed with flour; keep it ſtirring till the butter is melted, lay ſippets round the diſh. *Maſon*, 264.

Pullets à-la-St.-Menehout.

After having truſſed the legs in the body, ſlit them along the back, ſpread them open on a table, take out the thigh-bones, and beat them with a rolling-pin; then ſeaſon them with pepper, ſalt, mace, nutmeg, and ſweet herbs; after that, take a pound and a half of veal cut into thin ſlices, and lay it in a ſtew-pan of a convenient ſize to ſtew the pullets in; cover it, and ſet it over a ſtove or ſlow fire; and when it begins to cleave to the pan, ſtir in a little flour, ſhake the pan about till it be a little brown; then pour in as much broth as will ſtew the fowls, ſtir it together, put in a little whole pepper, an onion, and a little piece of bacon or ham; then lay in your fowls, cover them cloſe, and let them ſtew half an hour; then take them out, lay them on the gridiron to brown on the inſide; ſtrew them over with the yolk of an egg, ſome crumbs of bread, and baſte them with a little butter; let them be of a fine brown, and boil the gravy till there is about enough for ſauce; ſtrain it, put a few muſhrooms in, and a little piece of butter rolled in flour. Lay the pullets in the diſh, and pour in the ſauce. Garniſh with lemon.

Note.—You may brown them in an oven, or fry them, which you pleaſe. *Glaſſe*, 75.

To ſtew a Fowl.

Truſs a fowl for boiling; put it in a ſtew-pan with a piece of butter, chopped parſley, ſhallots, and muſhrooms; ſoak it on a ſlow fire about a quarter of an hour, turning it often; then

then put it in another ſtew-pan, firſt garniſhed with ſlices of veal and ham, and all the firſt ſeaſoning; cover with ſlices of bacon; ſoak it for a quarter of an hour longer, then add a little whole pepper and ſalt, a little broth and white wine; finiſh it on a ſlow fire, then ſkim and ſtrain the braze. When ready, add the ſqueeze of a lemon, and ſerve upon the fowl, being well wiped from fat. *Dalrymple*, 219.

A nice way to dreſs a cold Fowl.

Peel off all the ſkin of the fowl, and pull the fleſh off the bones in as large pieces as you can; then dredge it with a little flour, and fry it a nice brown in butter; toſs it up in rich gravy, well ſeaſoned, and thicken it with a piece of butter rolled in flour. Juſt before you ſend it up, ſqueeze in the juice of a lemon. *Raffald*, 75.

To dreſs cold Fowl or Pigeon.

Cut them in four quarters, beat up an egg or two, according to what you dreſs, grate a little nutmeg in, a little ſalt, ſome parſley chopped, a few crumbs of bread; beat them well together, dip them in this batter, and have ready ſome dripping hot in a ſtew-pan, in which fry them of a fine light brown. Have ready a little good gravy, thickened with a little flour, minced with a ſpoonful of catchup; lay the fry in the diſh, and pour the ſauce over. Garniſh with lemon, and a few muſhrooms, if you have any. A cold rabbit eats well done thus.

Chickens à-la-braze.

You muſt take a couple of fine chickens, lard them, and ſeaſon them with pepper, ſalt, and mace; then lay a layer of veal in the bottom of a deep ſtew-pan, with a ſlice or two of bacon, an onion cut to pieces, a piece of carrot, and a layer of beef; then lay in the chickens with the breaſt downward, and a bundle of ſweet herbs; after that a layer of beef, and put in a quart of broth or water; cover it cloſe, let it ſtew very ſoftly for an hour, after it begins to ſimmer. In the mean time, get ready a ragoo thus:—Take a good veal ſweetbread, or two, cut them ſmall, ſet them on the fire, with a very little broth or water, a few cocks'-combs, truffles, and morels,

morels, cut ſmall, with an ox-palate, if you have it; ſtew them all together till they are enough, and when your chickens are done, take them up, and keep them hot; then ſtrain the liquor they were ſtewed in, ſkim the fat off, and pour into your ragoo; add a glaſs of red wine, a ſpoonful of catchup, and a few muſhrooms; then boil all together with a few artichoke bottoms cut in four, and aſparagus tops. If your ſauce is not thick enough, take a little piece of butter rolled in flour; and when enough, lay your chickens in the diſh, and pour the ragoo over them. Garniſh with lemon.

Or you may make your ſauce thus:—Take the gravy the fowls were ſtewed in, ſtrain it, ſkim off the fat; have ready half a pint of oyſters, with the liquor ſtrained, put them to your gravy, with a glaſs of white wine, a good piece of butter rolled in flour; then boil them all together, and pour over your fowls. Garniſh with lemon. *Glaſſe*, 78.

Mrs. Maſon ſays chickens à-la-braze may be done in the ſame manner as fowls à-la-braze, page 264.

Chickens in ſavoury Jelly.

Take two chickens and roaſt them. Boil ſome calves feet to a ſtrong jelly; then take out the feet, and ſkim off the fat; beat up the whites of three eggs, and mix them with half a pint of white-wine vinegar, the juice of three lemons, a blade or two of mace, a few pepper-corns, and a little ſalt. Put them to your jelly, and when it has boiled five or ſix minutes, ſtrain it ſeveral times through a jelly-bag till it is very clear. Then put a little in the bottom of a bowl large enough to hold your chickens, and when they are cold, and the jelly ſet, lay them in with their breaſts down. Then fill your bowl quite full with the reſt of your jelly, which you muſt take care to keep from ſetting, ſo that when you pour it into the bowl it will not break. Let it ſtand all night; and the next day put your baſon into warm water, pretty near the top. As ſoon as you find it looſe in the baſon, lay your diſh over it, and turn it out whole. *Farley*, 120.

Chickens in the Dutch way.

Three large chickens will be enough; cut off the pinions, but not the feet; ſtrip off the ſtockings (as they are called) by fire or boiling water, and tie them down upon the breaſts; make a force-meat with the livers, &c. as before-named, put into them, blanch them nice and white over a clear ſtove, put them upon a lark ſpit, and tie them to another, with ſome pieces of bacon, and plenty of buttered paper; take care they are exactly coloured as you would roaſt a chicken in the Engliſh way, and provide your ſauce as follows:—Take ſome parſley-roots that are not ſticky, take off the rinds, cut them in thin ſlices, and lay them to ſoak in vinegar, ſalt, and water, a green onion or two, and ſome parſley and ſhallots, with a blade of mace and whole pepper, for two or three hours; fry them very ſoftly in a bit of butter, and waſh afterwards in warm water; put them into ſome cullis, with a good daſh of ſharp white wine; boil it all together with a minced muſhroom or two, or a green truffle, a little pepper, ſalt, and nutmeg; have a good quantity of parſley-leaves boiled nice and green, ſtir it into your roots juſt before it goes to table; clean your chickens from greaſe, and lay them in your diſh; make your ſauce boiling hot, add the juice of two or three lemons or oranges, and ſerve it up. *Verral*, 105.

Chickens Cavalier faſhion.

Truſs as for boiling as many chickens as you want; marinade them two hours in oil, with ſlices of peeled lemon, parſley, ſhallots, a clove of garlic, thyme, laurel, ſalt, and ſpices: tie them up in ſlices of lard and paper, with as much of the marinade as you can; broil on a ſlow fire. When done, take off the paper, lard, and herbs. Serve with what ſauce you think proper. *Dalrymple*, 188.

To make artificial Chickens or Pigeons.

Make a rich force-meat with veal, lamb, or chickens, ſeaſoned with pepper, ſalt, parſley, a ſhallot, a piece of fat bacon, a little butter, and the yolk of an egg; work it up in the ſhape of pigeons or chickens, putting the foot of the bird you intend it for in the middle, ſo as juſt to appear at the bottom;

bottom; roll the force-meat very well in the yolk of an egg, then in the crumbs of bread, ſend them to the oven, and bake it a light brown; do not let them touch each other; put them on tin plates well buttered, as you ſend them to the oven. You may ſend them to the table dry, or gravy in the diſh, juſt as you like. *Raffald*, 126. *Farley*, 120.

Chicken in Jelly.

Pour ſome jelly into a bowl; when cold, lay in a cold roaſted chicken, breaſt downward; fill up the bowl with jelly juſt warm, but as little as poſſible ſo as not to be ſet; when quite cold, ſet the bowl in warm water, juſt to looſen the jelly, turn it out. Put the chicken into the jelly the day before it is wanted.

Chickens after the Scotch manner.

Singe the chickens, waſh and then dry them in a clean cloth; cut them into quarters, and put them into a ſauce-pan with juſt water enough to cover them; put in a little bunch of parſley, a little chopped parſley, and a blade or two of mace, cover them cloſe down; beat up five or ſix eggs with the whites, and when the liquor boils, pour the eggs into it. When the chickens are enough, take out the bunch of parſley, and ſend them to table with the liquor in a deep diſh. They muſt be well ſkimmed while they are doing. *Maſon*, 267.

Chicken roaſted with Force-meat and Cucumbers.

Take two chickens, dreſs them very neatly, break the breaſt-bone, and make force-meat thus:—Take the fleſh of a fowl, and of two pigeons, with ſome ſlices of ham or bacon; chop them all well together, take the crumb of a penny-loaf ſoaked in milk and boiled, then ſet to cool. When it is cool, mix it all together; ſeaſon it with beaten mace, nutmeg, pepper, and a little ſalt, a very little thyme, ſome parſley, and a little lemon-peel, with the yolks of two eggs; then fill your fowls, ſplit them, and tie them at both ends. After you have papered the breaſt, take four cucumbers, cut them in two, and lay them in ſalt and water two or three hours before; then dry them, and fill them with ſome of the force-meat

(which

(which you muſt take care to ſave) and tie them with a packthread; flour them, and fry them of a fine brown. When your chickens are enough, lay them in the diſh, and untie your cucumbers, but take care the meat does not come out; then lay them round the chickens, with the flat ſide downwards, and the narrow end upwards. You muſt have ſome rich fried gravy, and pour into the diſh; then garniſh with lemon.

Note.—One large fowl done this way, with the cucumbers laid round it, looks pretty, and is a very good diſh. *Glaſſe*, 77.

A Currey the Indian way.

Take two ſmall chickens, ſkin them, and cut them as for a fricaſſee, waſh them clean, and ſtew them in about a quart of water for about five minutes, then ſtrain off the liquor, and put the chickens in a clean diſh; take three large onions, chop them ſmall, and fry them in about two ounces of butter; then put in the chickens, and fry them together till they are brown; take a quarter of an ounce of turmerick, a large ſpoonful of ginger and beaten pepper together, and a little ſalt to your palate; ſtrew all theſe ingredients over the chickens, whilſt frying, then pour in the liquor, and let it ſtew about half an hour; then put in a quarter of a pint of cream, and the juice of two lemons, and ſerve it up. The ginger, pepper, and turmerick, muſt be beat very fine.

To ſtew Chickens.

Take two fine chickens, and half boil them. Then take them up in a pewter diſh, and cut them up, ſeparating every joint one from the other, and taking out the breaſt bones. If the fowls do not produce liquor ſufficient, add a few ſpoonfuls of the water in which they were boiled, and put in a blade of mace and a little ſalt. Cover it cloſe with another diſh, and ſet it over a ſtove or chafing-diſh of coals. Let it ſtew till the chickens are enough, and then ſend them hot to the table. *Farley*, 69, from *Glaſſe*, 79.

N. B. The above is a very pretty diſh for any ſick perſon, or for a lying-in lady. For change, it is better than butter, and the ſauce is very agreeable and pretty.

N. B. You may do rabbits, partridges, or moor-game, this way.

To ſtew Chickens the Dutch way.

Take two chickens, truſs them as for boiling; beat fine ſix cloves and four blades of mace, a handful of parſley ſhred fine, ſome pepper and ſalt; mix all together and put into the inſide of your chickens, ſinge them and flour them, put them into a ſtew-pan; clarify as much butter as will cover them, ſtew them gently one hour, put them into a china bowl with the butter, and ſend them up hot. *Glaſſe* 81.

To force Chickens.

Roaſt your chickens better than half, take off the ſkin, then the meat, and chop it ſmall with ſhred parſley and crumbs of bread, pepper and ſalt, and a little good cream; then put in the meat, and cloſe the skin; brown it with a ſalamander, and ſerve it up with white ſauce. *Raffald*, 126.

Stewed Chickens, or Matlot.

Cut a carp with the roe in pieces; alſo a chicken cut in pieces, one dozen and a half of ſmall onions, a ſlice of ham, a faggot of parſley and green onions, thyme, laurel, baſil, and four cloves; put all together in a ſtew-pan with a piece of butter; ſimmer a little on a ſlow fire; then add broth, cullis, a little white wine, flour, pepper, and ſalt; let it ſtew till the chicken is done, &c. and the ſauce reduced; take out the faggot and ham, add a chopped anchovy and a few capers, and place the chicken on the diſh; skim the ſauce, and ſerve t with the meat. Garniſh with fried bread. *Clermont*, 198.

Chickens Chiringrate.

Having cut off the feet of your chickens, beat the breaſt-bone flat with a rolling-pin, but take care you do not break the skin. Flour them, fry them of a fine brown in butter, and then drain all the fat out of the pan, but leave the chickens in. Lay a pound of gravy-beef, cut very thin, over your chicken, and a piece of veal cut very thin, a little mace, two or three cloves, ſome whole pepper, an onion, a little bunch of ſweet herbs, and a piece of carrot. Then pour in a quart of boiling water, cover it cloſe, and let it ſtew for

for a quarter of an hour. Then take out the chickens, and keep them hot; let the gravy boil till it is quite rich and good, and then ſtrain it off and put it into your pan again, with two ſpoonfuls of red wine, and a few muſhrooms. Put in your chickens to heat, then take them up, lay them into your diſh, and pour the ſauce over them. Garniſh with lemon and a few ſlices of ham broiled. *Glaſſe*, 79. *Farley*, 122.

Chickens in Aſpic.

Put the pinions, livers, and gizzards into two ſmall chickens, with a piece of butter, ſome pepper and ſalt; cover them with fat bacon, then with paper; ſpit them on a long ſkewer, tie them to a ſpit, roaſt them. When cold, cut them up, put them into the following ſauce, ſhake them round in it, let them lie a few minutes before they are diſhed.—Take what cullis is ſufficient for ſauce, heat it with ſmall green onions chopped, or ſhallot, a little tarragon and green mint, pepper and ſalt. *Maſon*, 265.

Chickens Italian faſhion.

Truſs two chickens as for boiling, lard them with ham and bacon, give them a fry in butter or oil; then put them into a ſtew-pan, with ſlices of veal and the butter they were fried in, three cloves, a faggot, a clove of garlic, pepper, ſalt, and half a lemon peeled and ſliced; cover with ſlices of bacon, ſoak it very ſlowly about half an hour, then add about a gill of white wine. When done, skim and ſift the ſauce, add a piece of butter rolled in flour, and ſerve it with the chickens. *Dalrymple*, 191.

Chickens and Tongues.

Boil ſix ſmall chickens very white; then take ſix hogs'-tongues boiled and peeled, a cauliflower boiled whole in milk and water, and a good deal of ſpinach boiled green. Then lay your cauliflower in the middle, the chickens cloſe all round, and the tongues round them with the roots outwards, and the ſpinach in little heaps between the tongues. Garniſh with little pieces of bacon toaſted, and lay a little piece on

each of the tongues. This is a good diſh for a large company. *Glaſſe*, 80. *Farley*, 122.

Chicken Pulled.

Take a chicken that has been roaſted or boiled, if underdone the better, cut off the legs and the rump and ſide-bones together; pull all the white part in little flakes, free from skin; toſs it up with a little cream, thickened with a piece of butter mixed with flour; ſtir it till the butter is melted, with pounded mace, whole pepper, and ſalt, a little lemon-juice. Put this into a diſh, lay the rump in the middle, the legs at each end, peppered, ſalted, and broiled.

To fry cold Chicken.

Quarter your chicken, rub the quarters with yolk of egg; ſtrew on bread-crumbs, pepper, ſalt, nutmeg, grated lemon-peel, and chopped parſley; fry them; thicken ſome gravy with a little flour, add chyan, muſhroom powder, or catchup, a little lemon-juice; pour it into the diſh with the chickens. *Maſon*, 265.

To broil Chickens.

Slit your chickens down the back, ſeaſon them with pepper and ſalt, and lay them on the gridiron over a clear fire, and at a great diſtance. Let the inſide continue next the fire till it is nearly half done; then turn them, taking care that the fleſhy ſides do not burn, and let them broil till they are of a fine brown. Have good gravy-ſauce, with ſome muſhrooms, and garniſh them with lemon and the liver broiled, and the gizzards cut, ſlaſhed, and broiled, with pepper and ſalt; or you may uſe any other ſauce you fancy. *Farley*, 50.

Mrs. Glaſſe, page 78, has the above receipt with the following addition:—"Or you may take this ſauce:—take a "handful of ſorrel, dipped in boiling water, drain it, and "have ready half a pint of good gravy, a ſhallot ſhred ſmall, "and ſome parſley boiled very green; thicken it with a piece "of butter rolled in flour, and add a glaſs of red wine; then "lay your ſorrel in heaps round the chickens, and pour the "ſauce over them. Garniſh with lemon."

Another

Another way.

Cut your chicken down the back, pepper and ſalt it, broil it; pour over it white muſhroom-ſauce, or melted butter with pickled muſhrooms. *Maſon*, 265.

Chicken haſhed, called Bichamele.

Cut a cold chicken to pieces, little bones and all; if there is no gravy, make a little with the long bones, onion, ſpice, &c. flour the chicken, put it into the gravy, with white pepper, ſalt, nutmeg, and grated lemon-peel; let it boil, then ſtir in an egg, mixed with a little cream. When it is taken off the fire, ſqueeze in a little lemon-juice; put it into a diſh, lay over it ſome bread-crumbs, and brown them with a ſalamander.

To mince a Chicken or Veal, for perſons who are ſick or weak.

Mince a chicken, or ſome veal, very fine, take off the skin; juſt boil as much water as will moiſten it, and no more, with a very little ſalt, grate a very little nutmeg; then throw a little flour over it, and when the water boils, put in the meat. Keep ſhaking it about over the fire a minute; then have ready two or three very thin ſippets, toaſted nice and brown, laid in the plate, and pour the mince-meat over it. *Glaſſe*, 242.

Chickens' Feet with force-meat.

When you make a fricaſſee, or any ſuch thing, preſerve the feet to make a diſh of this ſort; ſtrip off the ſtockings by ſcalding, tie them up in a bundle, and ſtew them in a braze; boil them very tender, with a little ſeaſoning, dry them in a cloth, and prepare ſuch a force-meat as you think proper; fill up the claws with it, dip them into ſome beaten eggs, and crumb them well; do it a ſecond time, and preſs it well on, and fry them in plenty of lard, and ſerve them up without any ſauce in the diſh, with a heap of fried parſley under them.

Fowls or chickens feet make a pretty ſecond diſh, done many different ways, either in a little brown ſauce, with aſ-

paragus-tops, peas, artichoke-bottoms, &c. or in a fricaſſee, or white ſauce of any kind. *Verral*, 166.

Ducks à-la-braize.

Dreſs and ſinge your ducks, lard them quite through with bacon rolled in ſhred parſley, thyme, onions, beaten mace, cloves, pepper and ſalt; put in the bottom of a ſtew-pan a few ſlices of fat bacon, the ſame of haſh or gammon of bacon, two or three ſlices of veal or beef; lay your ducks in with the breaſt down, and cover the ducks with ſlices, the ſame as put under them; cut in a carrot or two, a turnip, one onion, a head of celery, a blade of mace, four or five cloves, a little whole pepper, cover them cloſe down, and let them ſimmer a little over a gentle fire till the breaſt is a light brown; then put in ſome broth or water, cover them as cloſe down again as you can; ſtew them gently between two and three hours till enough; then take parſley, onion, or ſhallot, two anchovies, a few gerkins or capers; chop them all very fine, put them into a ſtew-pan with part of the liquor from the ducks, a little browning, and the juice of half a lemon; boil it up, and cut the ends of the bacon even with the breaſt of your ducks, lay them on your diſh, pour the ſauce hot upon them, and ſerve them up. *Raffald*, 128. *Farley*, 118.

Another way.

Take a duck, lard it with little pieces of bacon, ſeaſon it inſide and out with pepper and ſalt, lay a layer of bacon cut thin in the bottom of a ſtew-pan, and then a layer of lean beef cut thin; then lay your duck, with ſome carrot, an onion, a little bundle of ſweet herbs, a blade or two of mace, and a thin layer of beef over the duck; cover it cloſe, and ſet it over a ſlow fire for eight or ten minutes; then take off the cover, and ſhake in a little flour, give the pan a ſhake, pour in a pint of ſmall broth or boiling water; give the pan a ſhake or two, cover it cloſe again, and let it ſtew half an hour; then take off the cover, take out the duck, and keep it hot; let the ſauce boil till there is about a quarter of a pint, or a little better; then ſtrain it, and put it into the ſtew-pan again, with a glaſs of red wine; put in your duck, ſhake the pan, and let it ſtew four or five minutes, then lay your duck in the diſh, and pour the ſauce over it, and garniſh with lemon.

If

If you love your duck very high, you may fill it with the following ingredients:—take a veal-ſweetbread, cut in eight or ten pieces, a few truffles, ſome oyſters, a few ſweet herbs and parſley chopped fine, a little pepper, ſalt, and beaten mace; fill your duck with the above ingredients, tie both ends tight, and dreſs as above. Or you may fill it with force-meat made thus:—take a little piece of veal, take all the ſkin and fat off, beat it in a mortar, with as much ſuet, and an equal quantity of crumbs of bread, a few ſweet herbs, ſome parſley chopped, a little lemon-peel, pepper, ſalt, beaten mace, and nutmeg, and mix it up with the yolk of an egg.

You may ſtew an ox's palate tender, and cut it into pieces, with ſome artichoke-bottoms cut into four, and toſſed up in the ſauce. You may lard your duck, or let it alone, juſt as you pleaſe. For my part, I think it beſt without. *Glaſſe*, 83.

Another way.

Lard your duck, put a ſlice or two of beef at the bottom of the veſſel, then the duck, a bit of bacon, and ſome more beef ſliced, a carrot, an onion, a ſlice of lemon, whole pepper, a bunch of ſweet herbs; cover this cloſe, ſet it over the fire a few minutes, ſhake in ſome flour, pour in near a quart of beef broth or boiling water, a little red wine heated; ſtew it about half an hour, ſtrain the ſauce, ſkim it, put to it chyan, and more wine, if neceſſary, ſhallot and tarragon chopped, a very little juice of lemon. If agreeable, add artichoke-bottoms, boiled and quartered. *Maſon*, 272.

Macedonian Ducks.

Cut four artichoke-bottoms, each into pieces, and put them into boiling water, with about a pint of garden beans, firſt ſcalded and huſked; boil theſe together till almoſt done, then drain them, and put the whole into the ſtew-pan, with a good piece of butter, chopped muſhrooms, a little winter ſavoury, parſley, and ſhallots, all finely chopped; add a little flour, two ſpoonfuls of veal gravy, and a glaſs of white wine, and ſimmer ſlowly till all is well done; reduce the ſauce to a proper conſiſtence, and when ready to ſerve, add a little cullis, a lemon-ſqueeze, ſalt, and pepper. Serve this ragoo under two ducks, cut into quarters, and brazed in a well-ſeaſoned braze, with ſlices of veal and lard, as uſual. *Clermont*, 258.

Ducks à-la-mode.

Slit two ducks down the back, and bone them carefully, make a force-meat of the crumb of a penny loaf, four ounces of fat bacon ſcraped, a little parſley, thyme, lemon-peel, two ſhallots or onions ſhred very fine, with pepper, ſalt, and nutmeg to your taſte, and two eggs; ſtuff your ducks with it, and ſew them up, lard them down each ſide of the breaſt with bacon, dredge them well with flour, and put them in a Dutch oven to brown; then put them into a ſtew-pan, with three pints of gravy, a glaſs of red wine, a tea-ſpoonful of lemon-pickle, a large one of walnut and muſhroom catchup, one of browning, and one anchovy, with chyan pepper to your taſte; ſtew them gently over a ſlow fire for an hour. When enough, thicken your gravy, and put in a few truffles and morels; ſtrain your gravy, and pour it upon them.—You may à-la-mode a gooſe the ſame way. *Raffald*, 129.

Another way.

Take two fine ducks, cut them into quarters, fry them in butter a little brown; then pour out all the fat, and throw a little flour over them, and half a pint of good gravy, a quarter of a pint of red wine, two ſhallots, an anchovy, and a bundle of ſweet herbs; cover them cloſe, and let them ſtew a quarter of an hour; take out the herbs, ſkim off the fat, and let your ſauce be as thick as cream. Send it to table, and garniſh with lemon. *Glaſſe*, 81.

Mr. Farley, page 118, gives the ſame receipt as the above, with the following addition or improvement:—Inſtead of the words—"Garniſh with lemon," he ſays, "Garniſh with lemon and barberries."

Mrs. Maſon, page 272, has alſo the ſame receipt, though differently expreſſed.

To boil Ducks the French way.

Lard your ducks, and let them be half roaſted; then take them off the ſpit, put them into a large earthen pipkin, with half a pint of red wine, and a pint of good gravy, ſome cheſ-

nuts,

nuts, firſt roaſted and peeled, half a pint of large oyſters, the liquor ſtrained, and the beards taken off, two or three little onions minced ſmall, a very little ſtripped thyme, mace, pepper, and a little ginger beat fine; cover it cloſe, and let them ſtew half an hour over a ſlow fire, and the cruſt of a French roll grated when you put in your gravy and wine. When they are enough, take them up, and pour the ſauce over them.

To boil Ducks, with Onion ſauce.

Scald your ducks and draw them, put them in warm water for a few minutes, then take them out; put them in an earthen pot, pour over them a pint of boiling milk, let them lie in it two or three hours. When you take them out, dredge them well with flour, put them in a copper of cold water, put on your cover, let them boil ſlowly twenty minutes, then take them out, and ſmother them with onion-ſauce. *Raffald*, 59.

Wild Duck, Wigeon, or Eaſterling, in perfection.

Half roaſt them; when they come to table, ſlice the breaſt, ſtrew on pepper and ſalt, pour on a little red wine, and ſqueeze the juice of an orange or a lemon over; put ſome gravy to this, ſet the plate on a lamp, cut up the bird, let it remain over the lamp till enough, turning it. *Maſon*, 273.

To boil a Duck à-la-Francoiſe.

Put a pint of rich beef gravy into two dozen roaſted cheſnuts peeled, with a few leaves of thyme, two ſmall onions (if agreeable), a little whole pepper, and a race of ginger; then take a fine tame duck, lard it, and half roaſt it; put it into the gravy, let it ſtew ten minutes, put in a quarter of a pint of red wine. When the duck is enough, take it out, boil up the gravy to a proper thickneſs; ſkim it very clean from fat, lay the duck in the diſh, and pour the ſauce over it.

To dreſs a Duck with green Peas.

Put a deep ſtew-pan over the fire, with a piece of freſh butter; ſinge your duck and flour it, turn it in the pan two

or three minutes, then pour out all the fat, but let the duck remain in the pan; put to it a pint of good gravy, a pint of peas, two lettuces cut ſmall, a ſmall bundle of ſweet herbs, a little pepper and ſalt; cover them cloſe, and let them ſtew for half an hour; now and then give the pan a ſhake. When they are juſt done, grate in a little nutmeg, and put in a very little beaten mace, and thicken it either with a piece of butter rolled in flour, or the yolk of an egg beat up with two or three ſpoonfuls of cream; ſhake it all together for three or four minutes, take out the ſweet herbs, lay the duck in the diſh, and pour the ſauce over it. You may garniſh with boiled mint chopped, or let it alone. *Glaſſe*, 82.

Another way.

Half roaſt your duck, put it into ſome good gravy, with a little mint, and three or four ſage leaves chopped; ſtew this half an hour, thicken the gravy with a little flour, throw in half a pint of green peas boiled, or ſome celery, then take out the mint.

To haſh a Wild Duck.

Having cut up your duck as for eating, put it into a toſſing-pan, with a ſpoonful of good gravy, the ſame of red wine, and an onion ſliced exceedingly thin. When it has boiled two or three minutes, lay the duck in the diſh, and pour the gravy over it. You may add a tea-ſpoonful of caper liquor, or a little browning; but remember that the gravy muſt not be thickened. *Farley*, 70.

To haſh Ducks different ways.

Roaſt two ducks till three parts done, and let them cool; then cut the breaſt in thin ſlices, and take care to preſerve the gravy. The legs will ſerve for another diſh, which you may dreſs by wrapping them in caul with a good force-meat, and ſerve with cullis ſauce. For the fillets, cut cucumbers, and marinade them about an hour, with a little vinegar, ſalt, and one onion ſliced; then take out the onion, ſqueeze the cucumbers in a cloth, and put them into a ſtew-pan with a bit of butter, a ſlice of ham, a little broth, flour, and veal gravy; boil ſlowly, skim it well, take out the ham, and add the meat

to

to it, to warm without boiling. You may alſo do the ſame with chopped truffles, or muſhrooms, or any thing elſe you think proper, according to ſeaſon. A cold roaſted duck will anſwer much the ſame end for this diſh. *Clermont*, 260.

Another way.

When cut to pieces, flour it; put into a ſtew-pan ſome gravy, a little red wine, ſhallot chopped, ſalt and pepper, a piece of lemon; boil this, put in the duck, toſs it up, take out the lemon.—Toaſted ſippets. *Maſon*, 273.

To dreſs a Wild Duck in perfection.

Half roaſt your duck, lay it in a diſh, carve it, but leave the joints hanging together; throw a little pepper and ſalt, and ſqueeze the juice of a lemon over it; turn it on the breaſt, and preſs it hard with a plate, and add to its own gravy two or three ſpoonfuls of good gravy; cover it cloſe with another diſh, and ſet it over a ſtove ten minutes; then ſend it to table hot in the diſh it was done in, and garniſh with lemon. You may add a little red wine, and a ſhallot cut ſmall, if you like it; but it is apt to make the duck eat hard, unleſs you firſt heat the wine, and pour it in juſt as it is done.

To ſtew Ducks.

Lard three young ducks down each ſide the breaſt, duſt them with flour, and ſet them before the fire to brown; then put them in a ſtew-pan, with a quart of water, a pint of red wine, one ſpoonful of walnut catchup, the ſame of browning, one anchovy, half a lemon, a clove of garlic, a bundle of ſweet herbs, chyan pepper to your taſte; let them ſtew ſlowly for half an hour, or till they are tender; lay them on a diſh and keep them hot, ſkim off the fat, ſtrain the gravy through a hair ſieve, add to it a few morels and truffles, boil it quick till reduced to a little more than half a pint, pour it over your ducks, and ſerve it up. It is proper for a ſide diſh for dinner, or bottom for ſupper. *Raffald*, 127.

Another

Another way.

Lard your duck or not, half roaſt it, put it into a ſtew-pan, with a pint or more of good gravy, a quarter of a pint of red wine, onion chopped ſmall, or ſhallot, a piece of lemon-peel, chyan, and ſalt; ſtew it gently, cloſe covered, till tender; take out the duck, skim the ſauce, boil it quick, pour it over the duck; add truffles and morels, if agreeable.

Duckling rolled.

Make a good force-meat with breaſts of roaſted poultry, as uſual; cut a pretty large duckling in two, bone it thoroughly, and lay on the force-meat; roll it up, tie ſlices of lard round it, and boil it in a little broth, with a glaſs of white wine, a faggot, and two cloves. When done, ſqueeze the fat gently out, and wipe the duck clean. Serve with what ſauce you pleaſe.—Small ducklings may be dreſſed in the ſame manner, obſerving only that they muſt not be cut in two. *Clermont*, 255.

Pigeons en Compote.

Take ſix young pigeons, and skewer them as for boiling; make a force-meat thus:—grate the crumb of a penny loaf, half a pound of fat bacon, ſhred ſome ſweet herbs and parſley fine, two ſhallots, or a little onion, a little lemon-peel, a little grated nutmeg; ſeaſon it with pepper and ſalt, and mix it up with the yolk of two eggs; put it into the craws and bellies, lard them down the breaſt, and fry them brown with a little butter; then put them in a ſtew-pan, with a pint of ſtrong brown gravy, a gill of white wine; ſtew them three quarters of an hour, thicken it with a little butter rolled in flour, ſeaſon with ſalt and chyan pepper, put the pigeons in the diſh, and ſtrain the gravy over them. Lay ſome hot force-meat balls round them, and ſend them up hot. *Glaſſe*, 91.

Another way.

Truſs the pigeons with their legs in their bodies, but firſt ſtuff them with good force-meat (made in the ſame manner as for pigeons à-la-daube), let them be parboiled, then lard them with

with bits of bacon, ſeaſoned with pepper, ſpices, minced chives, and parſley; let them ſtew as gently as poſſible. While they are ſtewing, make a ragoo of cocks'-combs, fowls' livers, truffles, morels, and muſhrooms; melt a little bacon in a frying-pan, and put them in, ſhake the pan round two or three times; then put in ſome rich gravy, let it ſimmer a little, then put in ſome cullis of veal and ham to thicken it. Take the pigeons, drain them, and put them into this ragoo. Let them juſt ſimmer in it, then take them up, put them into a diſh, and pour the ragoo over them. *Maſon*, 278.

Another way.

Skewer ſix young pigeons as if they were for boiling, put force-meat into the craws, lard them down the breaſt, and fry them brown; then put them into a ſtrong brown gravy, and let them ſtew three quarters of an hour; thicken it with a lump of butter rolled in flour. When you diſh them up, lay force-meat balls round them, and ſtrain the gravy over them. This force-meat muſt be made thus:—Grate the crumb of half a penny loaf, and ſcrape a quarter of a pound of fat bacon inſtead of ſuet; chop a little parſley, thyme, two ſhallots, or an onion; grate a little nutmeg, lemon-peel, ſome pepper and ſalt; mix them all up with eggs. It is proper for a top diſh for a ſecond courſe, or a ſide diſh for the firſt. *Raffald*, 129. *Farley*, 124.

Mrs. Raffald has evidently borrowed the principal part of this receipt from *Mrs. Glaſſe*, as may be ſeen above, in her article of Pigeons Compote; yet as there are variations in the *ſubſtance*, as well as the language, we have thought proper to lay them both before the reader.

Pigeons à-la-duxelle.

Cut off the feet and pinions of four or five pigeons, and ſplit them down the breaſt; then take out the liver, and flat them with a cleaver. Make a hot marinade of ſome ſcraped bacon, ſeaſoned with a muſhroom or two, green onions, pepper, ſalt, thyme, and parſley, and a little nutmeg. Fry all a few minutes, and let the pigeons be heated through in it, and let them remain till you put them upon your gridiron. Take a thin ſlice of ham for each pigeon, and put them with

with the ham always at top. I mean, when you turn your pigeons, turn your ham upon them. For your ſauce, take a ladle of gravy, ſome ſweet baſil, a little thyme, parſley, and ſhallot, minced very fine, and a few ſlices of muſhrooms, boiled all together a few minutes; diſh up, your breaſt downwards, let your ham continue upon them, and pour your ſauce over, with the juice of a lemon or orange. *Verral*, 138.

Pigeons à-la-daube.

Put a layer of bacon in a large ſauce-pan, then a layer of veal, a layer of coarſe beef, and another little layer of veal, about a pound of beef, and a pound of veal, cut very thin; a piece of carrot, a bundle of ſweet herbs, an onion, ſome black and white pepper, a blade or two of mace, and four or five cloves. Cover the ſauce-pan cloſe, ſet it over a ſlow fire, draw it till it is brown, to make the gravy of a fine light brown. Then put in a quart of boiling water, and let it ſtew till the gravy is quite rich and good. Then ſtrain it off, and ſkim off all the fat. In the mean time, ſtuff the bellies of the pigeons with force-meat, made thus:—Take a pound of veal, a pound of beef ſuet, and beat both fine in a mortar; an equal quantity of crumbs of bread, ſome pepper, ſalt, nutmeg, beaten mace, a little lemon-peel cut ſmall, ſome parſley cut ſmall, and a very little thyme ſtripped. Mix all together with the yolks of two eggs, fill the pigeons, and flat the breaſt down. Then flour them, and fry them in freſh butter a little brown. Then pour the fat clean out of the pan, and put the gravy to the pigeons. Cover them cloſe, and let them ſtew a quarter of an hour, or till you think they are quite enough. Then take them up, lay them in a diſh, and pour in your ſauce. On each pigeon lay a bay-leaf, and on the leaf a ſlice of bacon. You may garniſh with a lemon notched; but it will do without. You may leave out the ſtuffing, as it will be rich enough without it. *Farley*, 125.

Pigeons in diſguiſe.

Draw and truſs your pigeons, ſeaſon them with pepper and ſalt; make a nice puff-paſte, and roll each pigeon in a piece of it; tie them in a cloth, and take care the paſte does not break; boil them in a great deal of water. They will take an hour and a half boiling. Take great care when they are untied

untied they do not break. Put them into a diſh, and pour a little good gravy to them.

Pigeons à-la-charmante.

Scald five or ſix ſmall pigeons, and braze them with a few ſlices of lard and peeled lemon, pepper, ſalt, a faggot of ſweet herbs, and broth. Lard three or four ſweetbreads as for fricandeaus, and put theſe laſt into a ſtew-pan by themſelves, with ſome broth, a few thin ſlices of veal fillet, a faggot, a few chibols, two cloves, and a little baſil. Braze ſlowly, and when done, ſift and ſkim the braze, and reduce it to a glaze, to rub over the larded ſide of the ſweet-breads; add a little conſommee, to gather the remainder of the glaze which may ſtick to the bottom of the pan; ſift it again through a ſieve, and add a little more pepper and ſalt (if neceſſary), and a good ſqueeze of lemon. Intermix the pigeons and ſweetbreads upon the table-diſh, and pour the ſauce over the former, but not over the latter, as it would ſpoil the colour of the glaze.

Pigeons in Fricandeau.

Pick, draw, and waſh your pigeons very clean, ſtuff the craws, and lard them down the ſides of the breaſt, fry them in butter a fine brown, and then put them into a toſſing-pan with a quart of gravy. Stew them till they are tender, then take off the fat, and put in a tea-ſpoonful of lemon-pickle, a large ſpoonful of browning, the ſame of walnut catchup, a little chyan, and ſalt. Thicken your gravy, and add half an ounce of morels, and four yolks of hard eggs. Lay the pigeons in your diſh, and put the morels and eggs round them, and ſtrain your ſauce over them. Garniſh with barberries and lemon-peel, and ſerve it up. *Raffald*, 132. *Farley*, 125.

Another way.

After having truſſed your pigeons with their legs in their bodies, divide them in two, and lard them with bacon; then lay them in a ſtew-pan, with the larded ſide downwards, and two whole leeks cut ſmall, two ladlefuls of mutton-broth or veal gravy; cover them cloſe over a very ſlow fire, and when they are enough, make your fire very briſk, to waſte away what

what liquor remains. When they are of a fine brown, take them up, and pour out all the fat that is left in the pan; then pour in ſome veal gravy to looſen what ſticks to the pan, and a little pepper. Stir it about for two or three minutes, and pour it over the pigeons. This is a pretty little ſide-diſh. *Glaſſe*, 92.

Pigeons au Soleil.

Make a force-meat with half a pound of veal, a quarter of a pound of mutton, and two ounces of beef. Beat them in a mortar, with ſome pepper, ſalt, and mace, till they are a paſte. Then take the yolks of three or four eggs, beat them up well, and put them into a plate. Mix alſo a quarter of a pound of grated bread, and two ounces of a flour, put it into another plate. Put on a ſtew-pan with a little rich beef-gravy, tie up three or flour cloves in a bit of muſlin, and put into the gravy. Put in the pigeons, let them ſtew till they are almoſt enough, then take them up, and ſet them before a fire to keep warm; then ſet on a frying-pan with ſome good beef-dripping, enough to cover the pigeons. When it boils, take them, one at a time, roll them in the meat that was beat, then in the yolk of egg; roll them in it till they are quite wet, then ſtrew over with the bread and flour, pour them into the boiling dripping, and let them remain till they are of a fine brown. *Maſon*, 277.

Another way.

Blanch your pigeons, and ſtew them about an hour in a braze, make them very dry and clean from fat and ſoil, and make a batter of nothing more than ale, or ſmall beer, with flour, and a morſel of butter boiled and put into it, well ſtirred together. Have a large ſtew-pan of lard ready, dip in your pigeons, without cutting off either heads, legs, or wings, and fry them of a fine colour, and ſend them to table with parſley. *Verral*, 159.

Pigeons Surtout.

Having forced your pigeons, lay a ſlice of bacon on the breaſt, and a ſlice of veal beat with the back of a knife, and ſeaſoned with mace, pepper, and ſalt. Tie it on with a ſmall packthread,

packthread, or two ſmall fine ſkewers are better. Spit them on a fine bird ſpit, roaſt them, and baſte them with a piece of butter, then with the yolk of an egg, and then baſte them again with the crumbs of bread, a little nutmeg, and ſweet herbs. When they are enough, lay them in your diſh. Have good gravy ready, with truffles, morels, and muſhrooms, to pour into your diſh; and garniſh with lemon. *Farley*, 126.

Pigeons tranſmogrified.

Pick and clean ſix ſmall young pigeons, but do not cut off their heads; cut off their pinions, and boil them ten minutes in water, then cut off the ends of ſix large cucumbers, and ſcrape out the ſeeds; put in your pigeons, but let the heads be cut at the ends of the cucumbers, and ſtick a bunch of barberries in their bills; and then put them in a toſſing-pan with a pint of veal gravy, a little anchovy, a glaſs of red wine, a ſpoonful of browning, a little ſlice of lemon, chyan and ſalt to your taſte; ſtew them ſeven minutes, take them out, thicken your gravy with a little butter rolled in flour; boil it up, and ſtrain it over your pigeons, and ſerve them up. *Raffald*, 130.

Pigeons à-la-braze.

Pick, draw, and truſs ſome large pigeons, then take a ſtew-pan, and lay at the bottom ſome ſlices of bacon, veal, and onions; ſeaſon the pigeons with pepper, ſalt, ſome ſpice beat fine, and ſome ſweet herbs; lay them into the ſtew-pan, then lay upon them ſome more ſlices of veal and bacon; let them ſtew very gently over a ſtove, the top of the ſtew-pan put down very cloſe. When they are ſtewed, make a ragoo with veal ſweetbreads, truffles, morels, champignons; the ſweetbreads muſt be blanched, and put into a ſtew-pan with a ladle-ful of gravy, a little cullis, the truffles, morels, &c. Let them all ſtew together with the pigeons. When they are enough, put them into a diſh, and pour the ragoo over them.

A pupton of Pigeons.

Take ſavoury force-meat, rolled out like a paſte, put it in a butter diſh, lay a layer of very thin bacon, ſquab pigeons, ſliced ſweetbread, aſparagus tops, muſhrooms, cocks'-combs, a palate

a palate boiled tender and cut in pieces, and the yolks of hard eggs. Make another force-meat and lay over like a pie; bake it, and when enough, turn it into a diſh, and pour gravy round it. *Glaſſe*, 91. *Farley*, 127.

Pigeons in Pimlico.

Take the livers, with ſome fat and lean of ham or bacon, muſhrooms, truffles, parſley, and ſweet herbs; ſeaſon with beaten mace, pepper and ſalt; beat all this together, with two raw eggs, put it into the bellies, roll them all in a thin ſlice of veal, over them a thin ſlice of bacon; wrap them up in white paper, ſpit them on a ſmall ſpit, and roaſt them. In the mean time make for them a ragoo of truffles and muſhrooms, chopped ſmall, with parſley cut ſmall; put to it half a pint of good veal gravy, thicken with a piece of butter rolled in flour. An hour will do your pigeons. Baſte them. When enough, lay them in your diſh, take off the paper, and pour your ſauce over them. Garniſh with patties made thus: —Take veal and cold ham, beef ſuet, an equal quantity, ſome muſhrooms, ſweet herbs, and ſpice; chop them ſmall, ſet them on the fire, and moiſten with milk or cream; then make a little puff-paſte, roll it, and make little patties about an inch deep and two inches long; fill them with the above ingredients, cover them cloſe, and bake them; lay ſix of them round a diſh. This makes a fine diſh for a firſt courſe. *Glaſſe*, 93.

Pigeons Royal faſhion.

Singe what number you pleaſe of pigeons that are of an equal bigneſs, put a peeled truffle in each, and give them a fry in butter, with chopped muſhrooms, parſley, chibols, a ſlice of ham, pepper, and ſalt; then put them into a ſaucepan to braze, with a few ſlices of veal firſt ſcalded, and the firſt ſeaſoning over the pigeons; cover them with thin ſlices of bacon and a laurel-leaf, and put a ſheet of white paper over the whole. Stop the pan cloſe, and ſimmer on a ſlow fire till they are quite tender. Take out the pigeons, and wipe off the fat; ſift the braze, boil a moment to ſkim it very clean; and when ready, add a lemon-ſqueeze, and ſerve it upon the pigeons. *Clermont*, 243.

Boiled

Boiled Pigeons and Bacon.

Take ſix young pigeons, waſh them clean, turn their legs under their wings, boil them in milk and water by themſelves twenty minutes; have ready boiled a ſquare piece of bacon, take off the ſkin and brown it, put the bacon in the middle of your diſh, and lay the pigeons round it, and lumps of ſtewed ſpinach; pour plain melted butter over them, and ſend parſley and butter in a boat. *Raffald*, 133.

Pigeons au Gratin.

When your pigeons are picked, drawn, and waſhed, ſlit them down the back, and then ſtuff them. Make a ſtuffing as follows:—Cut the livers very ſmall, young onions, muſhrooms, parſley, truffles, morels, and ſweet herbs, all cut ſmall, ſome bacon ſcraped fine, with ſome pepper, ſalt, and nutmeg. When they are ſtuffed, lay in a diſh ſome ſlices of veal and ham, and the pigeons upon them, then more ſlices of ham and veal upon the pigeons, but no more ſeaſoning; cover them with another diſh, much ſmaller than that they are put in; take a wet napkin and put round the rim of the diſh, to prevent the ſteam evaporating; put it into a ſtew-pan over a ſmall ſtove, and let it ſtew very ſoftly till it is done. When it is taken up, put in a little warm eſſence of ham. *Maſon*, 279.

Pigeons à-la-ſouſſel.

Bone four pigeons, and make a force-meat as for pigeons compote. Stuff them, and put them into a ſtew-pan with a pint of veal gravy. Stew them half an hour very gently, and then take them out. In the mean time, make a veal force-meat, and wrap it all round them. Rub it over with the yolk of an egg, and fry them of a nice brown in good dripping. Take the gravy they were ſtewed in, ſkim off the fat, thicken with a little butter rolled in flour, the yolk of an egg, and a gill of cream, beat up. Seaſon it with pepper and ſalt, mix it all together, and keep it ſtirring one way till it is ſmooth. Strain it into your diſh, and put the pigeons on. Garniſh with plenty of fried parſley. You may leave out the

egg and cream, and put in a ſpoonful of browning, and a little lemon pickle and catchup. *Farley*, 127.

To ſtew Pigeons.

Let your pigeons be ſeaſoned with pepper and ſalt, a few cloves and mace, and ſome ſweet herbs; wrap this ſeaſoning up in a piece of butter, and put it in their bellies; then tie up the neck and vent, and half roaſt them. Put them in a ſtew-pan, with a quart of good gravy, a little white wine, a few pepper-corns, three or four blades of mace, a bit of lemon, a bunch of ſweet herbs, and a ſmall onion. Stew them gently till they are enough; then take the pigeons out, and ſtrain the liquor through a ſieve; ſkim it and thicken it in your ſtew-pan, put in the pigeons, with ſome pickled muſhrooms and oyſters; ſtew it five minutes, and put the pigeons in a diſh, and the ſauce over.

Another way.

Half roaſt or fry the pigeons, ſtew them in cullis. When they are tender, ſkim the ſauce; thicken it with a little flour, add a little chopped ſhallot, force-meat balls, hard yolks of eggs, chyan, and lemon-juice.

Pigeons in ſavoury Jelly.

Roaſt your pigeons with the head and feet on, put a ſprig of myrtle in their bills; make a jelly for them, the ſame way as for the chickens, pour a little into a baſon. When it is ſet, lay in the pigeons with their breaſts down; fill up your bowl with your jelly, and turn it out. *Raffald*, 283.

To bake Pigeons.

Seaſon them with pepper and ſalt, put a bit of butter into each, pour over them the following batter—three eggs, two ſpoonfuls of flour, half a pint of milk, and a little ſalt. *Maſon*, 281.

Pigeons in a hole.

Pick, draw, and waſh four young pigeons, ſtick their legs in their bellies as you do boiled pigeons, ſeaſon them with pepper, ſalt, and beaten mace. Put into the belly of every pigeon a lump of butter the ſize of a walnut. Lay your pigeons in a pie-diſh, pour over them a batter made of three eggs, two ſpoonfuls of flour, and half a pint of good milk. Bake it in a moderate oven, and ſerve them to table in the ſame diſh. *Raffald*, 130.

Pigeons boiled with Rice.

Stuff the bellies of ſix pigeons with parſley, pepper, and ſalt, rolled in a very little piece of butter; put them into a quart of mutton broth, with a little beaten mace, a bundle of ſweet herbs, and an onion; cover them cloſe, and let them boil a full quarter of an hour; then take out the onion and ſweet herbs, and take a good piece of butter rolled in flour, put it in, and give it a ſhake; ſeaſon it with ſalt, if it wants it; then have ready half a pound of rice boiled tender in milk. When it begins to be thick (but take great care it does not burn) take the yolks of two or three eggs, beat up with two or three ſpoonfuls of cream, and a little nutmeg. Stir it together till it is quite thick; then take up the pigeons and lay them in a diſh. Pour the gravy to the rice, ſtir it all together, and pour over the pigeons. Garniſh with hard eggs cut into quarters. *Glaſſe*, 91.

Another way.

Pick and draw your pigeons, and turn the legs under their wings. Cut off the pinions, lay over each pinion thin ſlices of bacon, and a large beet-leaf. Wrap them ſeparately in clean cloths, and boil them till enough. Have ready four ounces of rice boiled ſoft, and put into a ſieve to drain. Put the rice into a little good veal gravy, thickened with flour and butter. Boil your rice a little in the gravy, and add two ſpoonfuls of good cream. Take your pigeons out of the cloths, and leave on the bacon and beet-leaves. Pour the rice over them, and ſerve them up.

To broil Pigeons.

When you ſet about to broil pigeons, take care that your fire is clear. Take ſome parſley ſhred fine, a piece of butter as big as a walnut, with a little pepper and ſalt, and put into their bellies. Tie them at both ends, and put them on the gridiron. Or you may ſpilt and broil them, having firſt ſeaſoned them with pepper and ſalt. Serve them with a little parſley and butter in the diſh. *Farley*, 50.

Another way.

Truſs and ſtuff your pigeons in the ſame manner as for roaſting. Let the fire be very clear, and the gridiron high from the fire. Take care they do not burn. For ſauce—parſley and butter. They may be ſplit and broiled, and conſequently ſooner done, but they are in general reckoned beſt broiled whole. *Maſon*, 276.

Jugged Pigeons.

Pluck and draw ſix pigeons, waſh them clean, and dry them with a cloth; ſeaſon them with beaten mace, white pepper, and ſalt. Put them in a jug, and put half a pound of butter upon them. Stop up your jug cloſe with a cloth, that no ſteam can get out, ſet it in a kettle of boiling water, and let it boil one hour and a half. Then take out your pigeons, and put the gravy that is come from the pigeons into a pan, and put to it one ſpoonful of wine, one of catchup, a ſlice of lemon, half an anchovy chopped ſmall, and a bundle of ſweet herbs. Boil it a little, thicken it with a little butter rolled in flour, lay your pigeons on the diſh, and ſtrain the gravy on them. Garniſh with parſley and red cabbage, and ſerve them up. You may lay muſhrooms or force-meat balls. It is a pretty ſide or corner diſh. *Raffald*, 132.

Partridges in Panes.

Take two roaſted partridges, and the fleſh of a large fowl, a little parboiled bacon, a little marrow or ſweet ſuet chopped fine, a few muſhrooms and morels chopped fine, truffles, and artichoke-bottoms. Seaſon with beaten mace, pepper, a little

tle nutmeg, ſalt, ſweet herbs chopped fine, and the crumb of a two-penny loaf ſoaked in hot gravy. Mix all well together, with the yolks of two eggs, make your panes on paper, of a round figure, and the thickneſs of an egg, at a proper diſtance one from another. Dip the point of a knife in the yolk of an egg, in order to ſhape them; bread them neatly, and bake them a quarter of an hour in a quick oven. Obſerve that the truffles and morels are boiled tender in the gravy you ſoak the bread in. Serve them up for a ſide diſh; or they will ſerve to garniſh the above diſh, which will be a very fine one for a firſt courſe.

Note.—When you have cold fowls in the houſe, this makes a pretty addition in an entertainment. *Glaſſe*, 96.

Another way.

Take two partridges and half roaſt them, then take the fleſh from them, and mix it with the crumbs of a penny loaf ſteeped in rich gravy, ſix ounces of beef marrow, or half a pound of fat bacon ſcraped, and ten morels boiled ſoft and cut ſmall, two artichoke-bottoms boiled and ſhred ſmall, the yolks of three eggs, pepper, ſalt, nutmeg, and ſhred lemon-peel to your palate. Work them together, and bake them in moulds of the ſhape of an egg. Serve them up cold, or in jelly. Garniſh with curled parſley.

Partridges en Aſpic.

Chop herbs, ſuch as ſhallots, parſley, tarragon, chives, garden-creſſes, a little baſil, one clove of garlic, and chopped anchovies. Mix theſe with muſtard, oil, tarragon, vinegar, pepper, and ſalt. If you ſerve the partridges whole, ſerve the ſauce cold in a ſauce-boat. If for hot, cut the partridges as for a haſh; warm them in a little broth, then put them to the ſauce; warm them together without boiling. You may alſo mix it the ſame manner cold. If cold, it will be better to be mixed an hour or more before uſing. *Dalrymple*, 234.

Partridges in Ragoo, with Oranges.

Truſs your partridges, and roaſt in the Engliſh way, only uſe no flour. Make a ſauce of the livers pounded, and add two or three of chickens; put it into a ſtew-pan with a green

onion or two, a muſhroom, pepper and ſalt, and parſley. Boil all in cullis a few minutes, and ſtrain through your etamine; cut the partridges as for a fricaſſee, and put to your ſauce. Let it boil but juſt long enough to make the meat hot through. Strip in a morſel or two of the peel, a bit of minced ſhallot and parſley, ſqueeze in a good deal of juice, and diſh it up. Garniſh with oranges in quarters. *Verral*, 131.

Partridges à-la-braze.

Take two brace of partridges, truſs the leg into the bodies, lard them, ſeaſon them with beaten mace, pepper, and ſalt; take a ſtew-pan, lay ſlices of bacon at the bottom, then ſlices of beef, and then ſlices of veal, all cut thin, a piece of carrot, an onion cut ſmall, a bundle of ſweet herbs, and ſome whole pepper. Lay the partridges with the breaſts downward, lay ſome thin ſlices of beef and veal over them, and ſome parſley ſhred fine. Cover them, and let them ſtew eight or ten minutes over a ſlow fire, then give your pan a ſhake, and pour in a pint of boiling water. Cover it cloſe, and let it ſtew half an hour over a little quicker fire; then take out your birds, keep them hot, pour into the pan a pint of thin gravy, let them boil till there is about half a pint, then ſtrain it off, and ſkim off all the fat. In the mean time, have a veal ſweetbread cut ſmall, truffles and morels, cocks'-combs, and fowls' livers ſtewed in a pint of good gravy half an hour, ſome artichoke-bottoms, and aſparagus-tops, both blanched in warm water, and a few muſhrooms. Then add the other gravy to this, and put in your partridges to heat. If it is not thick enough, take a piece of butter rolled in flour, and toſs up in it. If you will be at the expence, thicken it with veal and ham cullis, but it will be full as good without. *Glaſſe*, 96. *Farley*, 128.

To ſtew Partridges.

Truſs your partridges as for roaſting, ſtuff the craws, and lard them down each ſide of the breaſt; then roll a lump of butter in pepper, ſalt, and beaten mace, and put into the bellies. Sew up the vents, dredge them well, and fry them a light brown. Then put them into a ſtew-pan, with a quart of good gravy, a ſpoonful of Madeira wine, the ſame of muſhroom-catchup, a tea-ſpoonful of lemon-pickle, and half

half the quantity of muſhroom powder, one anchovy, half a lemon, a ſprig of ſweet marjoram. Cover the pan cloſe, and ſtew them half an hour; then take them out, and thicken the gravy. Boil it a little, and pour it over the partridges, and lay round them artichoke-bottoms, boiled and cut in quarters, and the yolks of four hard eggs, if agreeable. *Raffald*, 134.

Another way.

Stuff the craws with bread-crumbs, a bit of butter, lemon-peel grated, chopped ſhallot, parſley, pepper, ſalt, nutmeg, yolk of egg. Rub the inſide with pepper and ſalt. Half roaſt them. Stew them with cullis or rich gravy, and a little Madeira, an onion, a piece of lemon-peel, ſavoury ſpice, if neceſſary, for about half an hour. Take out the onion and lemon-peel, thicken it with a little flour; add chyan, catch-up, &c. if neceſſary. Boil it up. Garniſh with hard yolks of eggs; add artichoke bottoms boiled and quartered. *Maſon*, 303.

Partridges rolled.

Lard young partridges with ham or bacon; ſtrew over them ſome pepper and ſalt, with ſome beaten mace, ſome ſhred lemon-peel, and ſweet herbs cut ſmall; then take ſome thin beef-ſteaks (there muſt be no holes in them); ſtrew over theſe ſome of the ſeaſoning, and then ſqueeze on them ſome lemon-juice; lay a partridge upon each ſteak, and roll it up; tie it round to keep it together, and pepper the outſide. Set on a ſtew-pan with ſome ſlices of bacon, and an onion cut into pieces; lay the partridges carefully in, put to them ſome rich gravy, and let them ſtew gently till they are done; then take the partridges out of the beef, lay them in a diſh, and pour over them ſome rich eſſence of ham.

Partridges broiled with ſweet herbs.

Truſs them as for boiling; ſplit them down the back, and marinade them about an hour in a little oil, with pepper and ſalt, and all ſorts of ſweet herbs chopped; then roll them in paper with all the ſeaſoning; broil ſlowly. When done, take off the paper, mix the herbs with a little good cullis, add the

ſqueeze of a lemon, and ſerve with the partridges. *Dalrymple*, 231.

Partridges with conſommée ſauce.

Truſs your partridges as for boiling; put them in a ſtew-pan, with ſlices of veal and bacon, above and below, a ſlice of ham, a faggot, three cloves, ſliced onions and carrots; braze on a very ſlow fire. When done, ſift and ſkim the ſauce, and ſerve upon the partridges.

Partridges à-la-paiſanne.

Pick, draw, and truſs your partridges, and put them upon an iron ſkewer; tie them to the ſpit, lay them down to roaſt; put a piece of fat bacon upon a toaſting-fork, and hold it over the partridges, that as it melts it may drop upon them as they roaſt. When they are well baſted with this, duſt over them ſome crumbs of bread and ſome ſalt; cut ſome ſhallots very fine, with a little gravy, ſalt, and pepper, and the juice of half a lemon. Mix all theſe together over the fire, and thicken them up. Pour them into a diſh, and lay the partridges upon them.

Partridges haſhed with Rocombole Sauce.

Truſs theſe as to roaſt them; make a force-meat with the livers, &c. and roaſt gently with a lard of bacon and paper; lodge a bit or two of rocombole upon the breaſts, and when done, cut all the fleſh from the breaſts, and cut it in very thin ſlices; keep your carcaſes hot, and provide a ſauce for the haſh, with a ladle of cullis, minced rocombole, pepper, ſalt, and nutmeg; boil this a few minutes, and put in your haſh. When your dinner is ready, put it to the ſauce. Make it only boiling hot, throw in a little parſley, ſqueeze in ſome lemon or orange, and diſh up upon the bones or carcaſes. Put enough of your cullis, that ſome may flow over into the diſh.

Woodcocks make a good diſh done in this faſhion. *Verral*, 132.

To haſh a Partridge or Woodcock.

Cut it up as for eating, work the entrails very fine with the back of a ſpoon, mix it with a ſpoonful of red wine, the ſame of water, half a ſpoonful of allegar; cut an onion in ſlices, and pull it into rings; roll a little butter in flour, put them all in your toſſing-pan, and ſhake it over the fire till it boils; then put in your bird, and when it is thoroughly hot, lay it in your diſh, with ſippets round it; ſtrain the ſauce over the partridge, and lay the onion in rings. It is a pretty corner diſh for dinner or ſupper. *Raffald*, 75.

Pheaſants à-la-braze.

Having put a layer of beef all over your pan, a layer of veal, a little piece of bacon, a piece of carrot, an onion ſtuck with cloves, a blade or two of mace, a ſpoonful of pepper, black and white, and a bundle of ſweet herbs, lay in the pheaſant. Then lay a layer of beef, and a layer of veal, to cover it. Set it on the fire for five or ſix minutes, and then pour in two quarts of boiling gravy. Cover it cloſe, and let it ſtew very ſoftly an hour and a half. Then take up your pheaſant, and keep it hot. Let the gravy boil till it is reduced to about a pint, and then ſtrain it off and put it in again. Put in a veal ſweetbread, firſt being ſtewed with the pheaſant. Then put in ſome truffles and morels, ſome livers of fowls, artichoke-bottoms, and aſparagus-tops, if you have them. Let theſe ſimmer in the gravy about five or ſix minutes, and then add two ſpoonfuls of catchup, two of red wine, and a little piece of butter rolled in flour, with a ſpoonful of browning. Shake all together, put in your pheaſant, let them ſtew all together, with a few muſhrooms, about five or ſix minutes more; then take up your pheaſant, and pour your ragoo all over, with a few force-meat balls. Garniſh with lemon. You may lard it, if you think proper ſo to do. *Glaſſe*, 98. *Maſon*, 306. *Farley*, 129.

Pheaſants à-la-Mongelas.

Provide a large pheaſant, cut off the pinions as to roaſt, and make a good force-meat; put it into your pheaſant and ſpit it, with ſome lards of bacon and paper; take care you roaſt it nicely,

nicely, and prepare your ſauce as follows:—take ſome fat livers of turkies or fowls, blanch them till thoroughly done, and pound them to a paſte; put to ſome gravy and cullis, mix it well together, and paſs it through an etamine; cut off the fleſh of the pheaſant, ſlice it very thin and put to it, and preſerve the carcaſe hot; add to your ſauce, which ſhould be about the thickneſs of your cullis, a little pepper, ſalt, ſome minced parſley, and the juice of two or three oranges; and, if you approve of it, you may ſtrip a few morſels of the orange-peel in, and ſerve it up with the haſh poured over the breaſt, and garniſh with ſome oranges in quarters. *Verral*, 88.

To ſtew a Pheaſant.

Take your pheaſant, and ſtew it in veal gravy; take artichoke bottoms parboiled, ſome cheſnuts roaſted and blanched. When your pheaſant is enough (but it muſt ſtew till there is juſt enough for ſauce, then ſkim it) put in the cheſnuts and artichoke-bottoms, a little beaten mace, pepper, and ſalt enough to ſeaſon it, and a glaſs of white wine. If you do not think it thick enough, thicken it with a little piece of butter rolled in flour. Squeeze in a little lemon, pour the ſauce over the pheaſant, and have ſome force-meat balls fried and put into the diſh.

Note.—A good fowl will do full as well, truſſed with the head on like a pheaſant. You may fry ſauſages inſtead of force-meat balls. *Glaſſe*, 97.

Mrs. Maſon, page 306, has the ſame receipt in different words.

Pheaſants à-l'Italienne.

Cut the livers ſmall. If only one pheaſant is to be dreſſed, take but half a dozen oyſters, parboil them, and put them into a ſtew-pan, with the liver, a piece of butter, ſome green onions, and ſome parſley, pepper and ſalt, ſome ſweet herbs, and a little all-ſpice; let them ſtand a very little time over the fire, and ſtuff the pheaſant with them; then put it into a ſtew-pan, with ſome oil, green onions, parſley, ſweet baſil, and lemon-juice, for a few minutes; take them off, cover the pheaſant with ſlices of bacon, and put it upon a ſpit; tie ſome paper round it whilſt it is roaſting. Take ſome oyſters,

ſtew them a little in their own liquor; take a ſtew-pan, put into it the yolks of four eggs, half a lemon cut into ſmall dice, a little beaten pepper, a little ſcraped nutmeg, a little parſley cut ſmall, a rocombole, an anchovy cut ſmall, a little oil, a glaſs of white wine, a piece of butter, and a little ham cullis; put the ſauce over the fire to thicken, take care it does not burn; put in the oyſters, and make the ſauce reliſhing. When the pheaſant is done, lay it in the diſh, and pour the ſauce over it. *Maſon*, 306.

Snipes or Woodcocks in ſurtout.

Take force-meat made of veal, as much beef ſuet, chopped and beat in a mortar, with an equal quantity of crumbs of bread; mix in a little beaten mace, pepper and ſalt, ſome parſley, and a little ſweet herbs; mix it with the yolk of an egg. Lay ſome of this meat round the diſh, then lay in the ſnipes, being firſt drawn and half roaſted. Take care of the trail, chop it, and throw it all over the diſh.

Take ſome good gravy, according to the bigneſs of your ſurtout, ſome truffles and morels, a few muſhrooms, a ſweet-bread cut into pieces, and artichoke-bottoms cut ſmall; let all ſtew together, ſhake them, and take the yolks of two or three eggs, according as you want them; beat them up with a ſpoonful or two of white wine, ſtir all together one way. When it is thick, take it off, let it cool, and pour it into the ſurtout. Have the yolks of a few hard eggs put in here and there; ſeaſon with beaten mace, pepper, and ſalt, to your taſte; cover it with the force-meat all over, rub the yolks of eggs all over to colour it, then ſend it to the oven. Half an hour does it, and ſend it hot to table.

Snipes or Woodcocks in ſalmy.

Truſs them, and half roaſt them, without flour; cut them in fricaſſee pieces, and take care to ſecure all the inſide, except the gizzards and galls, which you muſt be ſure to take clean away; but the ropes, livers, &c. pound to a paſte, with a morſel of ſhallot, green onion and parſley, pepper, ſalt, and nutmeg; put in a ladle of your cullis, a glaſs of red wine, and paſs it through your etamine, pour it into a ſtew-pan to your meat; let it ſtew very gently for three quarters of an hour; fling in a little minced parſley, the juice of an orange,

orange, and ſerve it up, garniſhed with fried bread, and ſome bits in the diſh.

Any ſorts of birds, ſuch as ſnipes, quails, &c. that are not drawn, make a pleaſing diſh done in the ſame manner. *Verral*, 132.

Another way.

Half roaſt them, and cut them in quarters, put them in a ſtew-pan with a little gravy, two ſhallots chopped fine, a glaſs of red wine, a little ſalt and chyan pepper, the juice of half a lemon; ſtew them gently for ten minutes, and put them on a toaſt ſerved the ſame as for roaſting, and ſend them up hot. Garniſh with lemon. *Glaſſe*, 98.

Snipes with Purſlain leaves.

Draw your ſnipes, and make a force-meat for the inſide, but preſerve your ropes for your ſauce; ſpit them acroſs upon a lark-ſpit, covered with bacon and paper, and roaſt them gently. For ſauce, you muſt take ſome prime thick leaves of purſlain, blanch them well in water, put them into a ladle of cullis and gravy, a bit of ſhallot, pepper, ſalt, nutmeg, and parſley, and ſtew all together for half an hour gently. Have the ropes ready blanched, and put in. Diſh up your ſnipes upon thin ſlices of bread fried, ſqueeze the juice of an orange into your ſauce, and ſerve it up. *Verral*, 142.

Snipes Ducheſs faſhion.

Split the ſnipes at the back; take the inſide out, which you make a force-meat of, with a few chopped capers, parſley, ſhallots, muſhrooms, pepper, ſalt, two chopped anchovies, and a piece of butter; ſtuff them with it, ſew them up cloſe, and braze them. While brazing, add a little good cullis and red wine. When done, ſkim and ſift the ſauce. If not thick enough, add a little butter and flour, and ſerve with the ſnipes. *Dalrymple*, 237.

Quails, Thruſhes, Plovers, and Lapwings.

They are all done as chickens, and may be dreſſed in all the different ways of any other birds. *Dalrymple.*

The

The general method of dreſſing Plovers.

Green plovers roaſt like a woodcock, without drawing; and the trail to run upon a toaſt;—with good gravy for ſauce.

Grey plovers ſhould be ſtewed.—Make a force-meat with the yolks of two hard eggs bruiſed, ſome marrow cut fine, artichoke-bottoms cut ſmall, and ſweet herbs, ſeaſoned with pepper, ſalt, and nutmeg. Stuff the birds, then put them into a ſauce-pan with ſome good gravy (juſt enough to cover them), a glaſs of white wine, and a blade of mace. Cover them cloſe, and let them ſtew very ſoftly till they are tender. Then take up the plovers, lay them in a diſh, keep them hot, put a piece of butter rolled in flour to thicken the ſauce; let it boil till ſmooth, ſqueeze into it a little lemon, ſkim it clean, and pour it over them. *Maſon*, 285.

Plovers Perigord faſhion.

Truſs them as chickens or pigeons for ſtewing; braze them in a good braze. When done, ſkim and ſift the braze. When ready to ſerve, add the ſqueeze of a lemon. You may alſo ſtuff and roaſt them as partridges, &c. Thruſhes and lapwings may be dreſſed in the ſame manner, ſerved with a cullis ſauce. *Dalrymple*, 235.

To dreſs Ortolans and Quails.

Spit them ſide-ways, with a vine-leaf between; baſte them with butter, and have fried crumbs of bread round the diſh. *Glaſſe*, 100.

To dreſs Ruffs and Reifs.

Theſe birds are principally found in Lincolnſhire. They may be fatted, like chickens, with bread, milk, and ſugar. They feed very faſt, and will die with fat if not killed in time. Draw and truſs them croſs-legged like ſnipes; roaſt them. For ſauce—good gravy thickened with butter, and a toaſt under them.

Small

Small Birds in ſavoury Jelly.

Put a good piece of butter into the bellies of eight ſmall birds, with their heads and feet on, and ſew up their vents. Put them in a jug, cover it cloſe with a cloth, and ſet them in a kettle of boiling water till they are enough. When it is ſet, lay in three birds with their breaſts down, and cover them with the jelly. When it is ſet, put in the other five, with their heads in the middle, and proceed in the ſame manner as before directed for chickens. *Farley*, 129.

To dreſs Larks Pear faſhion.

Truſs them cloſe, and cut off the legs; ſeaſon them with ſalt, pepper, cloves, and mace; make a force-meat thus:—Take a veal ſweetbread, as much beef ſuet, a few morels and muſhrooms; chop all fine together, ſome crumbs of bread, and a few ſweet herbs, a little lemon-peel cut ſmall; mix all together with the yolk of an egg, wrap up the larks in force-meat, and ſhape them like a pear; ſtick one leg in the top, like the ſtalk of a pear, rub them over with the yolk of an egg and crumbs of bread; bake them in a gentle oven, ſerve them without ſauce; or they make a good garniſh to a very fine diſh.

You may uſe veal, if you have not a ſweetbread. *Glaſſe*, 101.

Mrs. Maſon gives the ſame receipt in ſubſtance, though in other words, page 287.

Larks à-la-Francoiſe.

Truſs your larks with the legs acroſs, and put a ſage-leaf over their breaſts; put them upon a long thin ſkewer; between every lark put a piece of thin bacon, then tie the ſkewer to a ſpit, and roaſt them at a briſk clear fire; baſte them with butter, and ſtrew over them ſome crumbs of bread mixed with flour; fry ſome bread-crumbs of a fine brown in butter. Lay the larks round the diſh, the bread-crumbs in the middle.

A ragoo

A ragoo of Larks.

Fry your larks with an onion ſtuck with cloves, a few truffles and muſhrooms; pour off the fat; ſhake over the larks, &c. a little flour; put to them ſome good gravy; ſtew them till they are enough. If there is any fat, ſkim it off. Add chopped parſley, lemon-juice, pepper, and ſalt, if neceſſary.

Other ſmall birds may be dreſſed in the ſame manner.

CHAP. IX.

MADE DISHES OF HARES, RABBITS, &c.

To florendine a Hare.

TAKE a grown hare, and let her hang up four or five days, then caſe her, and leave on the ears; and take out all the bones except the head, which muſt be left on whole; lay your hare flat on the table, and lay over the inſide a force-meat, and then roll it up to the head; skewer it with the head and ears leaning back, tie it with packthread as you would a collar of veal, wrap it in a cloth, and boil it an hour and a half in a ſauce-pan with a cover on it, with two quarts of water. When your liquor is reduced to one quart, put in a pint of red wine, a ſpoonful of lemon-pickle, and one of catchup, the ſame of browning, and ſtew it till it is reduced to a pint; thicken it with butter rolled in flour, lay round your hare a few morels, and four ſlices of force-meat, boiled in a caul of a leg of veal. When you diſh it up, draw the jaw-bones, and ſtick them in the eyes for horns; let the ears lie back on the roll, and ſtick a ſprig of myrtle in the mouth; ſtrain over your ſauce, and ſerve it up. Garniſh with barberries and parſley.—Force-meat for the hare:—take the crumb of a penny loaf, the liver ſhred fine, half a pound of fat bacon ſcraped, a glaſs of red wine, one anchovy, two eggs, a little winter ſavoury, ſweet marjoram, lemon-thyme, pepper, ſalt, and nutmeg to your taſte. *Raffald*, 136.

Mr. Farley, page 130, has given the above in ſubſtance, with a little tranſpoſition. The fact is, both *Mrs. Raffald* and *Mr. Farley* have taken from *Mrs. Glaſſe*.—See her Art of Cookery, page 101.

To dreſs a Hare.

When the hare is caſed, cut it in two juſt below the ribs; cut the fore quarters into pieces, and put them into a clean ſtew-pan, with a blade or two of mace, an onion ſtuck with cloves, ſome whole pepper, an anchovy, and a bunch of ſweet herbs; cover them with water, and let them ſtew gently; make a pudding and put into the belly of the other part; lard and roaſt it, flour and baſte it well with butter or ſmall beer. When the ſtew is tender, take it out with a fork into a diſh, and ſtrain off the liquor; put into it a glaſs of red wine, a ſpoonful of good catchup, and a piece of butter rolled in flour; ſhake all together over the fire till it is of a good thickneſs; take up the roaſted hare, and lay it in the middle of the diſh, with the ſtew round, and ſauce poured over it, and ſome good gravy in a boat. *Maſon*, 300.

Hare à-la-daube.

Cut a hare in ſix pieces; bone and lard them with bacon, ſeaſoned with ſpices, powder of laurel, chopped parſley, thyme, ſhallots, and one clove of garlick; braze it with ſlices of lard, the bones, a little broth, as much of the blood as you can ſave, a glaſs of brandy, and a quarter of a pound of good butter; ſtop the pan well, and ſtew it on a very ſlow fire, or in the oven, about four hours; then take out the bones, put the hare in a tureen, and the ſlices of bacon upon it; ſift the ſauce, and put it in the tureen; let it cool before uſing. It ought to be like a pie. *Clermont*, 288.

To ſcare a Hare.

Lard a hare, and put a pudding in the belly; put it into a pot or fiſh kettle, then put to it two quarts of ſtrong drawn gravy, one of red wine, a whole lemon cut, a faggot of ſweet herbs, nutmeg, pepper, a little ſalt, and ſix cloves; cover it cloſe, and ſtew it over a ſlow fire till it is three parts done; then take it up, put it into a diſh, and ſtrew it over with crumbs of bread, ſweet herbs chopped fine, ſome lemon-peel grated, and half a nutmeg; ſet it before the fire, and baſte it till it is of a fine light brown. In the mean time, take the fat off your gravy, and thicken it with the yolk of an egg. Take ſix eggs, boiled hard and chopped ſmall, ſome

pickled cucumbers cut very thin; mix theſe with a ſauce, and pour it into the diſh.

A fillet of mutton, or neck of veniſon, may be done the ſame way.

Note.—You may do rabbits the ſame way, but it muſt be veal gravy and white wine, adding muſhrooms for cucumbers. *Glaſſe*, 102.

A Hare Civet.

Bone your hare, and take out all the ſinews; cut one half in thin ſlices, and the other half in pieces an inch thick, flour them, and fry them in a little freſh butter, as collops, quick, and have ready ſome gravy made with the bones of the hare and beef; put a pint of it into the pan to the hare, ſome muſtard, and a little elder vinegar; cover it cloſe, and let it do ſoftly till it is as thick as cream, then diſh it up, with the head in the middle.

To ſtew a Hare.

When you have paunched and caſed your hare, cut her as for eating, put her into a large ſauce-pan with three pints of beef gravy, a pint of red wine, a large onion ſtuck with cloves, a bundle of winter ſavoury, a ſlice of horſe-radiſh, two blades of beaten mace, one anchovy, a ſpoonful of walnut or mum catchup, one of browning, half a lemon, chyan and ſalt to your taſte; put on a cloſe cover, and ſet it over a gentle fire, and ſtew it for two hours; then take it up into a ſoup-diſh, and thicken your gravy with a lump of butter rolled in flour; boil it a little, and ſtrain it over your hare. Garniſh with lemon-peel cut like ſtraws, and ſerve it up. *Raffald*, 135.

Another way.

Take a young hare, and cut it into ten pieces, the two legs, two wings or ſhoulders, the chine in four, and the ſtomach and ſkirts in two; put it into your ſtew-pan, with about three half-pints of Port wine, two or three onions, a carrot or two, ſome ſweet baſil, thyme, and parſley, and a ladle of gravy; a little ſalt and pepper, a clove or two, and a bit of mace, and let it ſtew gently for two hours. Take out your hare clean into another ſtew-pan, and ſtrain your ſauce to it, adding a ladle of cullis, and if not thick enough, put

put in a bit of butter and flour, and boil it a minute, and keep it hot till your dinner is ready; throw in a ſpoonful or two of capers, ſome minced parſley, and the juice of a lemon or orange; and ſerve it up with ſome fried bits of bread in the diſh, and round it. *Verral*, 94.

Another way.

Cut off the legs and ſhoulders, cut out the back-bone; cut the meat which comes off the ſides into pieces; put all into a veſſel, with three quarters of a pint of ſmall beer, the ſame of water, a large onion ſtuck with cloves, ſome whole pepper, a ſlice of lemon, ſome ſalt; ſtew this gently for an hour cloſe covered, then put to it a quart of good gravy; ſtew it gently for two hours longer, or till tender; take out the hare, rub half a ſpoonful of flour ſmooth in a little gravy, put it to the ſauce, boil it up; add chyan and ſalt, if neceſſary; put in the hare. When hot through, ſerve it in a tureen diſh. It is an exceeding good diſh. *Maſon*, 301.

To hodge-podge a Hare.

Take your hare and cut it in pieces as if you intended it for ſtewing, and put into the pitcher, with two or three onions, a little ſalt and pepper, a bunch of ſweet herbs, and a piece of butter; ſtop the pitcher very cloſe to prevent the ſteam from getting out, ſet it in a kettle full of boiling water, keep the kettle filled up as the water waſtes; let it ſtew four or five hours at leaſt. You may, when you firſt put the hare into the kettle, put in lettuce, cucumbers, celery, and turnips, if you like it better.

To jug a Hare.

Cut your hare into little pieces, and lard them here and there with little ſlips of bacon. Seaſon them with a little pepper and ſalt, and pour them into an earthen jug with a blade or two of mace, an onion ſtuck with cloves, and a bundle of ſweet herbs. Cover the jug cloſe, that nothing may get in; ſet it in a pot of boiling water, and three hours will do it. Then turn it out into the diſh, take out the onion and ſweet herbs, and ſend it hot to table. As to the larding, you may omit it if you pleaſe. *Farley*, 71.

Another way.

Take the hare, and cut it as for eating, ſeaſon it with pepper, ſalt, and beaten mace, put it into a jug or pitcher, with a cloſe top, put to it a bundle of ſweet herbs, and ſet it in a kettle of boiling water; let it ſtand till it is tender, then take it up, and pour the gravy into a toſſing-pan, with a glaſs of red wine, one anchovy, a large onion ſtuck with cloves, a little beaten mace, and chyan pepper to your taſte; boil it a little, and thicken it. Diſh up your hare, and ſtrain the gravy over it, then ſend it up. *Raffald*, 136.

To haſh a Hare.

Cut your hare into ſmall pieces; if any of the pudding is left, rub it ſmall in ſome gravy, to which put a glaſs of red wine, a little pepper and ſalt, an onion, a ſlice of lemon; toſs it up till hot through, take out the onion and lemon.

Another way.

Cut it in ſmall pieces, and if you have any of the pudding left, rub it ſmall, and put to it a gill of red wine, the ſame quantity of water, half an anchovy chopped fine, an onion ſtuck with four cloves, and a quarter of a pound of butter rolled in flour. Shake all theſe together over a ſlow fire till your hare is thoroughly hot, for it is a bad cuſtom to let any kind of haſh boil longer, as it hardens the meat. Send your hare to table in a deep diſh, but before you ſend it up, take out the onion, and lay ſippets round the diſh. *Farley*, 70.

To collar a Hare.

Bone a hare, and lard it with thick pieces of bacon, ſeaſoned with ſpices and ſalt; put a good force-meat in it or not; roll it up very tight, and tie it well; braze it with ſlices of veal, half a pint of white wine, and a pint of broth; cover it over with ſlices of bacon. You may alſo put ſuch meat and other ſeaſoning to make a jelly of the braze after, and ſerve the hare cold with it, either whole or ſliced. *Dalrymple*, 241.

Hare

Hare Cake.

Chop the fleſh of a hare very fine, take ſome bacon in dice about half the quantity, ſeaſon with pepper, a little ſalt, and ſpice, a green onion or two, and a morſel of ſhallot; mix all well together, and prepare a ſtew-pan juſt wide enough, that it may cut in ſlices about two inches thick; line your bottom with thin bacon, and cover with the ſame; pour in a ladle of broth, and a glaſs of red wine, ſome ſlices of carrot, onion, and herbs; let it ſimmer gently for two or three hours, take off the cover, and let it cool; the next day take it out, and trim it nice and round; pound ſome of the bacon it was ſtewed in, and when you ſerve it to table, ſpread it upon the top like ſugar upon a plumb-cake, and ſerve it to table upon a napkin. If it is well done, it will keep a fortnight for ſlices.

Veal Cake may be done in the ſame manner, only inſtead of red wine put white; and do not cover it ſo much, but that every one at table may ſee what it is. *Verral*, 227.

Hare Cake in Jelly.

Having boned the hare, and picked out the ſinews, add an equal quantity of beef; chop theſe and pound them; add freſh muſhrooms, ſhallot, (and garlick if agreeable), ſweet herbs, pepper, and ſalt, two or three eggs. Mix theſe with bacon and pickled cucumbers cut like dice, put it into a mould ſheeted with ſlices of bacon; cover it, bake it in a moderate oven; when cold, turn it out. Lay over it the following jelly:—a pound and a half of ſcrag of veal, a ſlice of ham, two or three cloves, a little nutmeg, ſome ſweet herbs, a carrot or two, ſome ſhallot, two bay leaves, an ounce of iſing-glaſs, with ſome beef broth; ſtew this till it will jelly, paſs it through a fine ſieve, then through a bag; add ſome lemon-juice. *Maſon*, 303.

Leveret Kid faſhion.

Lard a large leveret, marinade it about three hours in a warm marinade, made of water, vinegar, butter, flour, pepper, and ſalt, chopped parſley, ſhallots, ſliced onions, thyme, laurel, baſil, lemon-peel, and cloves; then roaſt it, baſting

with ſome of the marinade; ſift the remainder, mix it with a little cullis, and ſerve it in a ſauce-boat. *Clermont*, 291.

To florendine Rabbits.

Skin three young rabbits, but leave on the ears; waſh and dry them with a cloth, take out the bones carefully, leaving the head whole, then lay them flat; make a force-meat of a quarter of a pound of bacon ſcraped, it anſwers better than ſuet, it makes the rabbits eat tenderer, and look whiter; add to the bacon the crumb of a penny loaf, a little lemon-thyme, or lemon-peel ſhred fine, parſley chopped ſmall, nutmeg, chyan, and ſalt to your palate; mix them up together with an egg, and ſpread it over the rabbits, roll them up to the head, ſkewer them ſtraight, and cloſe the ends, to prevent the force-meat from coming out; ſkewer the ears back, and tie them in ſeparate cloths, and boil them half an hour. When you diſh them up, take out the jaw-bones, and ſtick them in the eyes for ears; put round them force-meat balls and muſhrooms. Have ready a white ſauce made of veal gravy, a little anchovy, the juice of half a lemon, or a tea-ſpoonful of lemon-pickle; ſtrain it, take a quarter of a pound of butter rolled in flour, ſo as to make the ſauce pretty thick; keep ſtirring it whilſt the flour is diſſolving, beat the yolk of an egg; put to it ſome thick cream, nutmeg, and ſalt; mix it with the gravy, and let it ſimmer a little over the fire, but not boil, for it will curdle the cream; pour it over the rabbits, and ſerve it up. *Raffald*, 137. *Farley*, 130.

Rabbits Surprize.

Take two half-grown rabbits, roaſt them, cut off the heads cloſe to the ſhoulders and the firſt joints; then take off all the lean meat from the back bones; cut it ſmall, and toſs it up with ſix or ſeven ſpoonfuls of cream and milk, and a piece of butter as big as a walnut rolled in flour, a little nutmeg, and a little ſalt; ſhake all well together till it is as thick as good cream, and ſet it to cool; then make a force-meat with a pound of veal, a pound of ſuet, as much crumbs of bread, two anchovies, a little piece of lemon-peel cut fine, a little ſprig of thyme, and a little nutmeg grated; let the veal and ſuet be chopped very fine, and beat in a mortar, then mix it all together with the yolks of two raw eggs; place it all round

the

the rabbits, leaving a long trough in the back-bone open, that you think will hold the meat you cut out with the ſauce; pour it in, and cover it with the force-meat, ſmooth it all over with your hand as well as you can with a raw egg, ſquare at both ends; throw on a little grated bread, and butter a magazine or pan, and take them from the dreſſer where you formed them, and place them on it very carefully. Bake them three quarters of an hour, till they are of a fine brown colour. Let your ſauce be gravy thickened with butter, and the juice of a lemon; lay them in the diſh, and pour in the ſauce. Garniſh with orange cut into quarters, and ſerve it up for a firſt courſe. *Glaſſe*, 103.

Another way.

Take young rabbits, ſkewer them, and put the ſame pudding into them as directed for roaſted rabbits. When they are roaſted, draw out the jaw-bones, and ſtick them in the eyes to appear like horns; then take off all the meat from the back clean from the bones, but leave them whole; chop the meat exceedingly fine with a little ſhred parſley, lemon-peel, one ounce of beef marrow, a ſpoonful of good cream, and a little ſalt; beat the yolks of two hard eggs, and a piece of butter the ſize of a walnut in a marble mortar very fine, then mix all together, and put it in a toſſing-pan. When it has ſtewed five minutes, lay in on the rabbit when you take the meat off, and put it cloſe down with your hand, to appear like a whole rabbit; then heat a ſalamander, and brown it all over; pour a good brown gravy made as thick as cream in the diſh, ſtick a bunch of myrtle in their mouths, and ſerve them up with their livers broiled and frothed. *Raffald*, 138. *Farley*, 131.

Rabbits in Caſſerole.

Take a couple of rabbits, divide them into quarters, flour them if they are not larded, and fry them in butter; then put them into a ſtew-pan, with ſome good gravy and a glaſs of white wine; ſeaſon them with pepper and ſalt and a bunch of ſweet herbs; cover them down cloſe, and let them ſtew till tender; then take up the rabbits, ſtrain off the ſauce, thicken it with butter and flour, and pour it over them. *Maſon*, 295.

Another way.

Having divided your rabbits into quarters, you may lard them or not juſt as you pleaſe. Shake ſome flour over them, and fry them in lard and butter. Then put them into an earthen pipkin, with a quart of good broth, a glaſs of white wine, a little pepper and ſalt, a bunch of ſweet herbs, and a ſmall piece of butter rolled in flour. Cover them cloſe, and let them ſtew half an hour; then diſh them up, and pour the ſauce over them. Garniſh with Seville oranges, cut into thin ſlices, and notched. *Glaſſe*, 104. *Farley*, 131.

To roaſt a Rabbit Hare faſhion.

Take your rabbit and lard it with bacon, and then roaſt it as you do a hare, with a ſtuffing in the belly. Make a gravy ſauce; but if you do not lard it, have white ſauce made as follows:—take a little veal broth, boil it up with a little flour and butter to thicken it, and add a gill of cream. Keep it ſtirring one way till it is ſmooth, and then put it into a boat.

Portugueſe Rabbits.

Get ſome rabbits, truſs them chicken faſhion, the head muſt be cut off, and the rabbit turned with the back upwards, and two of the legs ſtripped to the claw-end, and ſo truſſed with two ſkewers. Lard them, and roaſt them with what ſauce you pleaſe. If you want chickens, and they are to appear as ſuch, they muſt be dreſſed in this manner:—ſend them up hot with gravy in the diſh, and garniſh with lemon and beet-root. *Glaſſe*, 103.

Rabbits Collared, with a Sauce à-l'-Ivernoiſe.

Two couple of young rabbits are not too many for this diſh. Take the bones out quite up to the wings or ſhoulders, but leave them on with the head; prepare a nice hot force-meat of ſome bits of the rabbits that may be ſpared, a bit

a bit of veal or lamb fat, a little ſcraped bacon, a morſel of green onion, a muſhroom, pepper, ſalt, and a little parſley; fry all together for a few minutes; put it into a mortar with ſome crumb of a French roll ſoaked in cream or milk, and a little nutmeg; pound all well together with the yolks of two or three eggs; ſpread your rabbits in a diſh, and lay your force-meat on, roll them up to the wings, and bind with a bit of packthread; ſtew them in a braze about an hour and an half, and prepare your ſauce thus:—take all ſorts of ſtrong herbs, ſuch as tarragon, pimpernel, thyme, marjoram, and ſavoury, a green onion or two, muſhrooms, and a bit of ſhallot, all mixed very fine and ſeparate. To a ladle or two of gravy and cullis mixed, put in juſt as much of each as will make palatable in boiling a quarter of an hour with pepper, ſalt, and nutmeg, and a ſpoonful or two of good oil; throw in a handful of capers, clean your rabbits well from greaſe, add the juice of a couple of lemons or oranges, and diſh up with your ſauce over. *Verral*, 99.

Rabbits Pulled.

Half boil your rabbits, with an onion, a little whole pepper, a bunch of ſweet herbs, and a piece of lemon-peel; pull the fleſh into flakes, put to it a little of the liquor, a piece of butter mixed with flour, pepper, ſalt, nutmeg, chopped parſley, and the liver boiled and bruiſed; boil this up, ſhaking it round. *Maſon*, 294.

A Scotch Rabbit.

Having toaſted a piece of bread very nicely on both ſides, butter it, and toaſt a ſlice of cheeſe about as big as the bread on both ſides, and lay it on the bread.

A Welch Rabbit.

Toaſt a piece of bread on both ſides, then toaſt the cheeſe on one ſide; lay it on the toaſt, and with a hot iron brown the other ſide. You may rub it over with muſtard.

An Engliſh Rabbit.

Toaſt the bread brown on both ſides, and lay it in a plate before the fire, then pour a glaſs of red wine over it, and let it ſoak the wine up; then cut ſome cheeſe very thin, and lay it pretty thick over the bread, and put it in a tin oven before the fire, and it will be preſently toaſted and browned. Serve it away hot.

CHAP. X.

TURTLES AND MOCK TURTLES.

To dreſs a Turtle the Weſt India way.

TAKE the turtle out of the water the night before you dreſs it, and lay it on its back. In the morning cut its head off, and hang it up by its hind fins for it to bleed till the blood is all out; then cut the callapee, which is the belly, round, and raiſe it up; cut as much meat to it as you can; throw it into ſpring water with a little ſalt, cut the fins off, and ſcald them with the head; take off all the ſcales, cut all the white meat out, and throw it into ſpring water and ſalt, the guts and lungs muſt be cut out. Waſh the lungs very clean from the blood, then take the guts and maw and ſlit them open, waſh them very clean, and put them on to boil in a large pot of water, and boil them till they are tender. Then take off the inſide ſkin, and cut them in pieces of two or three inches long. Have ready a good veal broth made as follows:—Take one large, or two ſmall knuckles of veal, and put them on in three gallons of water; let it boil, ſkim it well, ſeaſon with turnips, onions, carrots, and celery, and a good large bundle of ſweet herbs; boil it till it is half waſted, then ſtrain it off. Take the fins, and put them in a ſtew-pan, cover them with veal broth, ſeaſon with an onion chopped fine, all ſorts of ſweet herbs chopped very fine, half an ounce of cloves and mace, half a nutmeg beat very fine; ſtew it very gently till tender; then take the fins out, and put in a pint of Madeira wine, and ſtew it for fifteen minutes. Beat up the whites of ſix eggs with the juice of two lemons, put the liquor in and boil it up, run it through a flannel bag, make it very hot, waſh the fins very clean, and put them in. Take a piece of butter and put at the bottom of a ſtew-pan, put your white meat in, and ſweat it gently till it is almoſt tender. Take the lungs and heart, and cover them with veal broth, with an onion, herbs, and ſpice; as for the fins, ſtew them

them till tender; take out the lungs, ſtrain the liquor off, thicken it, and put in a bottle of Madeira wine, ſeaſon with chyan pepper and ſalt pretty high; put in the lungs and white meat, ſtew them up gently for fifteen minutes; have ſome forcemeat-balls made out of the white part inſtead of veal, as for Scotch collops. If any eggs, ſcald them; if not, take twelve hard yolks of eggs, made into egg balls. Have your callapaſh, or deep ſhell, done round the edges with paſte, ſeaſon it in the inſide with chyan pepper and ſalt, and a little Madeira wine; bake it half an hour, then put in the lungs and white meat, force-meat, and eggs over, and bake it half an hour. Take the bones, and three quarts of veal broth, ſeaſoned with an onion, a bundle of ſweet herbs, two blades of mace; ſtew it an hour, ſtrain it through a ſieve, thicken it with butter and flour, put in half a pint of Madeira wine, ſtew it half an hour; ſeaſon with chyan pepper and ſalt to your liking. This is the ſoup. Take the callapee, run your knife between the meat and ſhell, and fill it full of force-meat; ſeaſon it all over with ſweet herbs chopped fine, a ſhallot chopped, chyan pepper and ſalt, and a little Madeira wine; put a paſte round the edge, and bake it an hour and a half. Take the guts and maw, put them in a ſtew-pan, with a little broth, a bundle of ſweet herbs, two blades of mace beat fine; thicken with a little butter rolled in flour, ſtew them gently for half an hour, ſeaſon with chyan pepper and ſalt, beat up the yolks of two eggs in half a pint of cream, put it in, and kep ſtirring it up one way till it boils up, then diſh them up as follows:

CALLAPEE.

FRICASSEE. SOUP. FINS.

CALLAPASH.

The fins eat fine when cold, put by in the liquor. *Glaſſe*, 344 to 346. *Farley*, 22 to 26.

To dreſs a Turtle of about thirty pounds weight.

When you kill the turtle, which muſt be done the night before, cut off the head, and let it bleed two or three hours; then cut off the fins, and the callapee from the callapaſh; take

take care you do not burſt the gall; throw all the inwards into cold water, the guts and tripe keep by themſelves, and ſlip them open with a pen-knife, waſh them very clean in ſcalding water, and ſcrape off all the inward ſkin; as you do them, throw them into cold water, waſh them out of that and put them into freſh water, and let them lie all night, ſcalding the fins and edges of the calipaſh and calipee; cut the meat off the ſhoulders, and hack the bones, and ſet them over the fire with the fins in about a quart of water; put in a little mace, nutmeg, chyan, and ſalt; let it ſtew about three hours, then ſtrain it, and put the fins by for uſe. The next morning take ſome of the meat you cut off the ſhoulders, and chop it ſmall, as for ſauſages, with about a pound of beef or veal ſuet; ſeaſon with mace, nutmeg, ſweet marjoram, parſley, chyan, and ſalt to your taſte, and three or four glaſſes of Madeira wine, ſo ſtuff it under the two fleſhy parts of the meat; and if you have any left, lay it over to prevent the meat from burning; then cut the remainder of the meat and fins in pieces the ſize of an egg; ſeaſon it pretty high with chyan, ſalt, and a little nutmeg, and put it into the calipaſh; take care that it be ſewed or ſecured up at the end, to keep in the gravy; then boil up the gravy, and add more wine, if required, and thicken it a little with butter and flour; put ſome of it to the turtle, and ſet it in the oven with a well buttered paper over it to keep it from burning, and when it is about half baked, ſqueeze in the juice of one or two lemons, and ſtir it up. Calipaſh, or back, will take half an hour more baking than the calipee, which two hours will do. The guts muſt be cut in pieces two or three inches long, the tripes in leſs, and put into a mug of clear water, and ſet in the oven with the calipaſh, and when it is enough drained from the water, it is to be mixed with the other parts, and ſent up very hot. *Raffald*, 19. *Farley*, 22.

Another way.

When the turtle is killed, cut the back from the belly, and waſh it clean from the blood in three or four waters, with ſome ſalt. Cut the fins from the back, ſcald and ſcrape them clean from the ſcales; put the meat in a ſauce-pan, with a little ſalt, and rather more water than will cover it; let it ſtew, but ſkim it very clean all the time. If the turtle is large, put into it a bottle of white wine; if ſmall, a pint will do.

do. The wine muſt not be put in till it has ſtewed an hour and a half, and the ſcum has done riſing. If the wine is put in before, it will make the turtle hard. Put into it, whilſt it is ſtewing, an onion or two ſhred fine, with a little thyme, parſley, black pepper, and ſalt. When it is ſtewed very tender, take it out of the ſauce-pan, and cut it into ſmall pieces; waſh the back ſhell very clean from the blood, then rub it with pepper, ſalt, thyme, parſley, and onions ſhred fine, and mixed together; put the meat into the ſhell, with a layer of ſeaſoning between every layer of meat till the ſhell is full; cover it with ſeaſoning. If it is a large turtle, two pounds of butter muſt be cut into bits, and laid between the ſeaſoning and the meat. The ſoup muſt be thickened with butter rolled in flour. A large turtle will take an hour and an half. *Maſon*, 209.

Another way.

Kill your turtle as before, then cut the belly-ſhell clean off; cut of the fins, take all the white meat out and put it into ſpring water. Take the guts and lungs out; do the guts as before. Waſh the lungs well; ſcald the fins, head, and belly-ſhell. Saw the ſhell all round, about two inches deep; ſcald it, and take the ſhell off; cut it in pieces. Take the ſhells, fins, and head, and put them in a pot, cover them with veal broth. Seaſon with two large onions, chopped fine, all ſorts of ſweet herbs chopped fine, half an ounce of cloves and mace, a whole nutmeg; ſtew them till tender. Take out all the meat, and ſtrain the liquor through a ſieve; cut the fins in two or three pieces. Take all the brawn from the bones, cut it in pieces of about two inches ſquare. Take the white meat, put ſome butter at the bottom of a ſtew-pan, put your meat in, and ſweat it gently over a ſlow fire till almoſt done. Take it out of the liquor, and cut it in pieces about the bigneſs of a gooſe's egg. Take the lungs and heart, and cover them with veal broth. Seaſon with an onion, ſweet herbs, and a little ſpice; (always obſerve to boil the liver by itſelf). Stew it till tender, take the lungs out, and cut them in pieces; ſtrain off the liquor through a ſieve. Take a pound of butter and put it into a large ſtew-pan, big enough to hold all the turtle, and melt it. Put half a pound of flour in, and ſtir it till it is ſmooth. Put in the liquor, and keep ſtirring it till it is mixed; if lumpy, ſtrain it through a ſieve. Put in your

your meat of all ſorts, a great many force-meat balls and egg balls, and put in three pints of Madeira wine. Seaſon with pepper and ſalt, and Chyan pepper, pretty high. Stew it three quarters of an hour; add the juice of two lemons. Have your deep ſhell baked; put ſome into the ſhells, and bake it or brown it with a hot iron, and ſerve the reſt in tureens.

N. B. This is for a turtle of ſixty pounds weight. *Glaſſe*, 346.

Another way.

I have ſeen, ſays Mr. Verral, many a turtle dreſſed; but I think not all as they ſhould be. And as I have the honour of ſending ſeveral to table myſelf, to ſome of the politeſt gentry in the kingdom, with great applauſe, I ſhall give the following receipt from experience, rather than from the general rule of hodge-podging it together. To diſſect it then,—Let its head be chopped off cloſe to the ſhell, ſet it on that part that all the blood may run away; have plenty of water in ſeveral pails or tubs; lay your fiſh upon the back or callipaſh, cut off the under ſhell, or callipee, in the firſt line or partition, from the edge of the callipaſh; take off that, and immediately put it into water. Next cut off the four fins in the ſhoulder and aich-bone joints, and put into water too, and with a cleaver chop out the bones from the ſhoulders and hinder parts, and put to the reſt. Take out your guts and tripe clean, and the other entrails, and lay your callipaſh in water while you prepare you callipee, which ſhould be done as follows:—cut off all ſuperfluous bits for your ſoup, and trim it neatly. Cut little holes in the thick fleſh, with the point of your knife; lay it in a diſh, and ſoak it well in Madeira wine, and ſeaſon with chyan pepper, (but not too much,) a little ſalt, plenty of ſhallot and parſley minced and ſtrewed upon it. Next take the callipaſh, and order in the ſame manner; firſt cutting off the ſhell to the creaſe on the other ſide of the edge, and put a neat rim of paſte quite round, and adorn it well; pour a little cullis round, and ſqueeze the juice of ſome lemons or oranges; and they are ready for your oven. The common way is to put ſome of the fleſh into the callipaſh; but, in my opinion, it is beſt to put none. The next to be made ready is your fins and head; blanch them till you can take off the outer ſkin; trim them, and put them into a ſtew-pan with the head; pour in ſome Madeira,

Madeira, a ladle of broth, a pinch of chyan, a ſmall bundle of onions, herbs, and ſhallots, and ſtew them tender with a little ſalt, and 'tis ready; the two biggeſt fins for one diſh, and the head and two ſmalleſt for another. Now cut the ſide ſhells in pieces, and blanch them ſo that you may take out the griſtles or jelly part whole. While this is doing, prepare the tripe or guts with a ſharp knife; ſlit them from end to end, and care muſt be taken that all is waſhed and ſcraped clean; cut them into pieces about two inches in length, and blanch them. When your broth is made of the fleſh, to the tripe in a ſtew-pan put as much as will cover it; put in a bunch of herbs, with an onion or two, a couple of whole ſhallots, ſome mace, and a little ſalt; ſtew all till pretty tender; take out the herbs, &c. and put butter and flour to thicken it; provide a liaſon as for a fricaſſee of chickens, and at your dinner-time toſs it up with the juice of lemon or orange, and it is ready. Next take the jellies of your ſide ſhells, and prepare for a diſh done in the ſame manner as the fins and head; ſqueeze in ſome juice of orange or lemon, and it is ready.—And now for the ſoup. Moſt of which that I have ſeen or taſted has been poor inſipid ſtuff. To ſay why it was, is ſaying leſs than nothing. The whole matter is, to ſhew how it may be made good; thus they cut all the fleſh from the bones into ſmall pieces, and to about a pound of meat put a quart of water, and to five or ſix quarts, a pint of Madeira. Take care that it is well ſkimmed. Tie up in a bit of linen three or four onions, ſome bits of carrot, a leek, ſome herbs and parſley, with two or three pinches of chyan, and let it boil with the meat, and ſalt according to your taſte. Let it ſimmer an hour, or a little more, and ſend it up in a tureen or ſoup-diſh, only the meat and the broth.

Theſe ſeven diſhes make a pretty firſt courſe; the callipaſh and callipee at top and bottom, ſoup in the middle, and the other four the corners. *Verral*, 235.

To dreſs a Mock Turtle.

Take the largeſt calf's head you can get, with the ſkin on, put it in ſcalding water till you find the hair will come off, clean it well, and waſh it in warm water, and boil it three quarters of an hour. Then take it out of the water, and ſlit it down the face, cut off all the meat along with the ſkin as clean from the bone as you can, and be careful you do not break

break the ears off. Lay it on a flat diſh, and ſtuff the ears with forcemeat, and tie them round with cloths. Take the eyes out, and pick all the reſt of the meat clean from the bone, put it in a toſſing pan, with the niceſt and fatteſt part of another calf's head, without the ſkin on, boiled as long as the above, and three quarts of veal gravy. Lay the ſkin in the pan on the meat, with the fleſh-ſide up, cover the pan cloſe, and let it ſtew over a moderate fire one hour; then put in three ſweetbreads, fried a little brown, one ounce of morels, the ſame of truffles, five artichoke bottoms boiled, one anchovy boned and chopped ſmall, a tea-ſpoonful of chyan pepper, a little ſalt, half a lemon, three pints of Madeira wine, two meat ſpoonfuls of muſhroom catchup, one of lemon pickle, and half a pint of muſhrooms. Let them ſtew ſlowly half an hour longer, and thicken it with flour and butter. Have ready the yolks of four eggs boiled hard, and the brains of both heads boiled; cut the brains the ſize of nutmegs, and make a rich forcemeat, and ſpread it on the caul of a leg of veal, roll it up, and boil it in a cloth one hour. When boiled, cut it in three parts, the middle largeſt; then take up the meat into the diſh, and lay the head over it with the ſkin ſide up, and put the largeſt piece of forcemeat between the ears, and make the top of the ears to meet round it, (this is called the crown of the turtle,) lay the other ſlices of the forcemeat oppoſite to each other at the narrow end, and lay a few of the truffles, morels, brains, muſhrooms, eggs, and artichoke bottoms upon the face, and round it; ſtrain the gravy boiling hot upon it. Be as quick in diſhing it up as poſſible, for it ſoon grows cold. *Glaſſe*, 347. *Raffald*, 82.

Another way.

Take a calf's head, and ſcald off the hair, as from a pig; then clean it, cut off the horny part in thin ſlices, with as little of the lean as poſſible; chop the brains; have ready between a quart and three pints of ſtrong mutton or veal gravy, with a quart of Maidera wine, a large tea-ſpoonful of chyan, a large onion cut very ſmall, half the peel of a large lemon ſhred as fine as poſſible, a little ſalt, the juice of four lemons, and ſome ſweet herbs cut ſmall. Stew all theſe together till the head is very tender. Let them ſtew about an hour and a half. Then have ready the back ſhell of a turtle,

lined with a paſte made of flour and water, which muſt firſt be ſet in the oven to harden, then put in the ingredients, and ſet it in the oven to brown. When that is done, lay the yolks of eggs boiled hard, and force-meat balls round the top.

Some parboil the head the day before, take out the bones, and then cut it into ſlices. *Maſon*, 155.

Mock Turtle from Calf's-Feet.

Provide two calf's feet and one chicken; cut them into pieces of a proper ſize for a fricaſſee; make the ſeaſoning with three large onions, a large handful of parſley, and a few ſweet herbs; chop them all together, then ſeaſon the meat. Let the calf's feet ſtew two hours and a half in three quarts of water; then put in the chicken; let it ſtew half an hour. Then take the juice of two lemons, a tea-cupful of Madeira wine, ſome chyan pepper; put that in laſt. Let it ſtew all together half an hour, and ſerve it up in a ſoup diſh.

Force-meat balls of veal may be laid at top, and hard eggs.

CHAP. XI.

OF SOUPS.

Obſervations on Soups.

GREAT care is neceſſary to be taken that the pots, or ſauce-pans, and covers, be very clean, and free from all greaſe and ſand, and that they are well tinned, for fear of giving the broth or ſoups any braſſy taſte, or of injuring the health of thoſe who partake of the ſeveral diſhes. When you make any kind of ſoups, particularly portable, vermicelli, or brown gravy ſoup, or any other that has roots or herbs in it, always obſerve to lay the meat in the bottom of your pan, with a good lump of butter; cut the herbs and roots ſmall, lay them over your meat, cover it cloſe, ſet it over a very ſlow fire; it will draw all the virtue out of the roots or herbs, and turn it to a good gravy, and give the ſoup a very different flavour from putting water in at the firſt. When your gravy is almoſt dried up, fill your pan with water. When it begins to boil, take off the fat, and follow the directions of your receipt for what ſort of ſoup you are making. When you make old peas ſoup, take ſoft water; for green peas, hard is preferable, it keeps the peas of a better colour. When you make any white ſoup, do not put in cream till you take it off the fire. Always diſh up your ſoups the laſt thing. If it be a gravy ſoup, it will ſkim over if you let it ſtand. If it be a peas-ſoup, it often ſettles, and the top looks thin. You muſt obſerve in all broths and ſoups, that one thing does not taſte more than another, but that the taſte be equal, and that it has a fine agreeable reliſh, according to what you deſign it for; and you muſt be ſure, that all the greens and herbs you put in are cleaned, waſhed, and picked.

Rich Vermicelli Soup.

Put four ounces of butter into a large toſſing pan; cut a knuckle of veal and a ſcrag of mutton into ſmall pieces about the ſize of walnuts; ſlice in the meat of a ſhank of ham, with three or four blades of mace, two or three carrots, two parſnips, two large onions, with a clove ſtuck in at each end. Cut in four or five heads of celery waſhed clean, a bunch of ſweet herbs, eight or ten morels, and an anchovy. Cover the pan cloſe, and ſet it over a ſlow fire, without any water, till the gravy is drawn out of the meat; then pour the gravy out into a pot or baſon; let the meat brown in the ſame pan, and take care it does not burn. Then pour in four quarts of water, let it boil gently till it is waſted to three pints. Then ſtrain it, and put the gravy to it; ſet it on the fire, add to it two ounces of vermicelli, cut the niceſt part of a head of celery, chyan pepper, and ſalt to your taſte, and let it boil for four minutes. If not a good colour, put in a little browning, lay a ſmall French roll in the ſoup-diſh, pour in the ſoup upon it, and lay ſome of the vermicelli over it. *Maſon*, 197. *Raffald*, 4. *Farley*, 155.

Another way.

Take three quarts of the broth, and ſome of the gravy mixed together, a quarter of a pound of vermicelli blanched in two quarts of water; put it into the ſoup, boil it up for ten minutes, and ſeaſon with ſalt, if it wants any. Put it in your tureen, with a cruſt of a French roll baked. *Glaſſe*, 126.

Vermicelli Soup, with Meat or Fiſh.

For a middling diſh, take about a quarter of a pound of vermicelli, which you ſcald a moment in boiling water; then drain it, and boil in good broth or gravy, and a bit of bacon. When boiled tender, take out the bacon, ſeaſon it with ſalt, and ſkim of the fat very clean; it muſt be ſerved of a middling conſiſtence. If you would make it of a craw-fiſh cullis, or any other, you will only mix it a moment before you ſerve. If it is for meagre, ſcald your vermicelli as above, and boil it with fiſh broth and butter; adding a liaſon of yolks

yolks of eggs made with the ſame broth and gravy. *Dalrymple*, 20.

Hare Soup.

This being a rich ſoup, it is proper for a large entertainment, and may be placed at the bottom of the table, where two ſoups are required, and almond or onion ſoup be at the top. Hare ſoup is thus made: Cut a large old hare into ſmall pieces, and put it in a mug, with three blades of mace, a little ſalt, two large onions, a red herring, ſix morels, half a pint of red wine, and three quarts of water. Bake it three hours in a quick oven, and then ſtrain it into a toſſing-pan. Have ready boiled three ounces of French barley, or ſago, in water. Then put the liver of the hare two minutes in ſcalding water, and rub it through a hair ſieve, with the back of a wooden ſpoon. Put it into the ſoup with the barley, or ſago, and a quarter of a pound of butter. Set it over the fire, and keep it ſtirring, but do not let it boil. If you diſapprove of the liver, you may put in criſped bread, ſteeped in red wine. *Farley*, 156.

Soup à-la-Reine.

Take a knuckle of veal, and three or four pounds of lean beef, put to it ſix quarts of water with a little ſalt. When it boils, ſkim it well, then put in ſix large onions, two carrots, a head or two of celery, a parſnip, one leek, and a little thyme. Boil them all together till the meat is boiled quite down, then ſtrain it through a hair ſieve, and let it ſtand about half an hour; then ſkim it well, and clear it off gently from the ſettlings into a clear pan. Boil half a pint of cream, and pour it on the crumb of a halfpenny loaf, and let it ſoak well. Take half a pound of almonds, blanch and beat them as fine as poſſible, putting in now and then a little cream to prevent them from oiling. Then take the yolks of ſix hard eggs, and the roll that is ſoaked in the cream, and beat them all together quite fine. Then make your broth hot, and pour it to your almonds. Strain it through a fine hair ſieve, rubbing it with a ſpoon till all the goodneſs is gone through into a ſtew-pan, and add more cream to make it white. Set it over the fire, keep ſtirring it till it boils, ſkim off the froth as it riſes, ſoak the tops of two French rolls in melted butter,

in a ſtew-pan, till they are criſp, but not brown; then take them out of the butter, and lay them on a plate before the fire; and a quarter of an hour before you ſend it to the table, take a little of the ſoup hot, and put it to the roll in the bottom of the tureen; put your ſoup on the fire, keep ſtirring it till ready to boil, then put it into your tureen, and ſerve it up hot. Be ſure you take all the fat off the broth before you put it to the almonds, or it will ſpoil it; and take care it does not curdle. *Raffald*, 7. *Farley*, 149.

Another way.

Cut two pounds of lean veal into ſlices, and put into a ſtew-pan, with two or three ſlices of ham, or lean bacon, a carrot, a large onion ſliced, four pepper corns, a dozen coriander ſeeds. Let theſe draw very gently. Add four quarts of beef broth, and let it boil gently for one hour; ſtrain it, pound the white of a roaſt fowl, blanch and beat half a pound of ſweet almonds, half a dozen of bitter; bruiſe four yolks of eggs boiled hard. Mix theſe with the ſoup, rub it through a napkin, heat it, and add a little cream. Keep it ſtirring, do not let it boil; put into the tureen the crumb of a French roll whole. *Maſon*, 190.

Soup Creſſy.

Take a pound of lean ham, and cut it into ſmall bits, and put at the bottom of a ſtew-pan, then cut a French roll and put over the ham. Take two dozen heads of celery cut ſmall, ſix onions, two turnips, one carrot, cut and waſhed very clean, ſix cloves, four blades of mace, two handfuls of water-creſſes. Put them all into the ſtew-pan, with a pint of good broth. Cover them cloſe, and ſweat it gently for twenty minutes; then fill it up with veal broth, and ſtew it for four hours. Rub it through a fine ſieve, or cloth, put it in your pan again; ſeaſon it with ſalt and a little chyan pepper. Give it a ſimmer up, and ſend it to table hot, with ſome French roll toaſted hard in it. Boil a handful of creſſes till tender, in water, and put it over the bread. *Glaſſe*, 126. *Maſon*, 196. *Farley*, 156.

Another

Another way.

Slice all ſorts of roots, ſtew them in good butter, with ſlices of ham and veal; let them ſtew in the butter as long as you poſſibly can without letting them burn; then add ſome good broth; let it boil till your roots are become like a marmalade, then preſs it through a cullis-cloth; add as much broth as neceſſary for your quantity of ſoup. If for meagre, inſtead of veal and ham, uſe carps or pike, and meagre broth. *Clermont*, 25.

Almond Soup.

Blanch a quart of almonds, and beat them in a marble mortar, with the yolks of ſix hard eggs, till they are a fine paſte; mix them by degrees with two quarts of new milk, a quart of cream, and a quarter of a pound of double-refined ſugar, beat fine; ſtir all well together. When it is well mixed, ſet it over a ſlow fire, and keep it ſtirring quick all the while, till you find it is thick enough; then pour it into your diſh, and ſend it to table. If you are not very careful, it will curdle. *Maſon*, 205, from *Glaſſe*, 156.

Another way.

Chop a neck of veal, and the ſcrag end of a neck of mutton into ſmall pieces, put them in a large toſſing-pan; cut in a turnip, with a blade or two of mace, and five quarts of water; ſet it over the fire, and let it boil gently till it is reduced to two quarts; ſtrain it through a hair ſieve into a clear pot, then put in ſix ounces of almonds blanched and beat fine, half a pint of thick cream, and chyan pepper to your taſte. Have ready three ſmall French rolls, made for that purpoſe, the ſize of a ſmall tea-cup; if they are larger, they will not look well, and drink up too much of the ſoup; blanch a few Jordan almonds, and cut them lengthways, ſtick them round the edge of the rolls flankways, then ſtick them all over the top of the rolls, and put them in the tureen. When diſhed up, pour the ſoup upon the rolls. Theſe rolls look like a hedge-hog. Some French cooks give this ſoup the name of Hedge-hog Soup. *Raffald*, 6. *Farley*, 157.

Soup Santé, or Gravy Soup.

Put ſix good raſhers of lean ham in the bottom of a ſtew-pan; then put over it three pounds of lean beef, and over the beef three pounds of lean veal, ſix onions cut in ſlices, two carrots, and two turnips ſliced, two heads of celery, and a bundle of ſweet herbs, ſix cloves, and two blades of mace; put a little water at the bottom, draw it very gently till it ſticks, then put in a gallon of boiling water; let it ſtew for two hours, ſeaſon with ſalt, and ſtrain it off; then have ready a carrot, cut in ſmall pieces of two inches long, and about as thick as a gooſe-quill, a turnip, two heads of leeks, two heads of celery, two heads of endive cut acroſs, two cabbage-lettuces cut acroſs, a very little ſorrel, and chervil; put them in a ſtew-pan, and ſweat them for fifteen minutes gently; then put them in your ſoup, boil it up gently for ten minutes; put it in your tureen, with a cruſt of French roll.

N. B. You may boil the herbs in two quarts of water for ten minutes, if you like them beſt ſo; your ſoup will be the clearer. *Glaſſe* 128. *Farley* 161.

Soup Santé, with Herbs.

Of herbs or vegetables, you muſt make ſhift with celery and endives in the winter, but add a lettuce, if you can get it; provide a duckling, or a chicken neatly blanched, and boil it in your ſoup, which is nothing more than broth or gravy. With the celery, &c. cut in bits about an inch long; let it boil gently for an hour or ſo; and, when it is almoſt your time of dining, add a little ſpinach, ſorrel, and chervil, chopped, but not ſmall, and boil it about five minutes; prepare your cruſts in a ſtew-pan, and lay at the bottom of your diſh; lay your duckling in the middle, and pour your ſoup over it; and ſerve it up with ſome thin bits of celery for garniſh, or without, as you like beſt.

For the ſummer ſeaſon, you may add a handful of young peas, heads of aſparagus, nice little firm bits of cauliflower, bottoms of artichokes, and many other things that the ſeaſon affords. *Verral* 9.

Soup Santé, the Engliſh way.

Provide about ten or twelve pounds of gravy-beef, a knuckle of veal, and the knuckle part of a leg of mutton, a couple of fowls (or two old cocks will do as well) and a gallon of water; let theſe ſtew very ſoftly, till reduced to one half (ſet them on to ſtew the night before); add to them ſome cruſts of bread; put in a bunch of ſweet herbs, ſome celery, ſorrel, chervil, and purſlain, if agreeable; or any of them may be left out. When it is ſtrong and good, ſtrain it; ſend it to table, with either a roaſt or boiled fowl, or a piece of roaſted or boiled neck of veal, in the middle, and ſome fried bread in a plate.

Craw-fiſh Soup.

Take a gallon of water, and ſet it a boiling; put in it a bunch of ſweet herbs, three or four blades of mace, an onion ſtuck with cloves, pepper, and ſalt; then have about two hundred craw-fiſh, ſave about twenty, then pick the reſt from the ſhells, ſave the tails whole; beat the body and ſhells in a mortar, with a pint of peas, green or dry, firſt boiled tender in fair water; put your boiling water to it, and ſtrain it boiling hot through a cloth, till you have all the goodneſs out of it; ſet it over a ſlow fire or ſtew-hole; have ready a French roll, cut very thin, and let it be very dry; put it to your ſoup, let it ſtew till half is waſted, then put a piece of butter as big as an egg into a ſauce-pan, let it ſimmer till it has done making a noiſe, ſhake in two tea-ſpoonfuls of flower, ſtirring it about, and an onion; put in the tails of the fiſh, give them a ſhake round, put to them a pint of good gravy; let it boil four or five minutes ſoftly; take out the onion, and put to it a pint of the ſoup; ſtir it well together; bruiſe the live ſpawn of a hen lobſter, and put it all together, and let it ſimmer very ſoftly a quarter of an hour; fry a French roll very nice and brown, and the twenty craw-fiſh; pour your ſoup into the diſh, and lay the roll in the middle, and the craw-fiſh round the diſh.

Fine cooks boil a brace of carp and tench, and perhaps a lobſter or two, and many more rich things, to make a craw-fiſh ſoup; but the above is full as good, and wants no addition. *Glaſſe* 128.

Craw-fiſh Soup, another way.

Boil about fifty freſh craw-fiſh; pick out all the meat, which you muſt ſave; pick out all the meat of a freſh lobſter, which you muſt likewiſe ſave; pound the ſhells of the craw-fiſh and lobſter fine in a marble mortar, and boil them in four quarts of water, with four pounds of mutton, a pint of green ſplit peas, nicely picked and waſhed, a large turnip, carrot, onion, mace, cloves, anchovy, a little thyme, pepper, and ſalt. Stew them on a ſlow fire, till all the goodneſs is out of the mutton and ſhells, then ſtrain it through a ſieve, and put in the tails of your craw-fiſh, and the lobſter-meat, but in very ſmall pieces, with the red coral of the lobſter, if it has any; boil it half an hour, and juſt before you ſerve it up, add a little butter melted thick and ſmooth; ſtir it round ſeveral times, when you put it in; ſend it very hot; but do not put too much ſpice in it.

N. B. Pick out all the bags and the woolly part of your craw-fiſh, before you pound them. *Raffald* 13. *Farley* 165.

Prawns make an excellent ſoup, done juſt in the ſame manner; but you muſt obſerve, that there is a ſmall bag in the carcaſs, full of gravel, which muſt be always taken out, before you pound them for your ſtock. *Verral* 21.

Plum-Porridge for Chriſtmas.

Put a leg and ſhin of beef into eight gallons of water, and boil them till they are very tender. When the broth is ſtrong, ſtrain it out. Then wipe the pots, and put in the broth again. Slice ſix penny loaves thin, cut off the tops and bottoms, put ſome of the liquor to them, and cover them up, and let them ſtand for a quarter of an hour. Then boil and ſtrain it, and put it into your pot. Let them boil a little, and then put in five pounds of ſtewed raiſons of the ſun, and two pounds of prunes. Let it boil a quarter of an hour, then put in five pounds of currants clean waſhed and picked. Let theſe boil till they ſwell, and then put in three quarters of an ounce of mace, half an ounce of cloves, and two nutmegs, all beat fine. Before you put theſe into the pot, mix them with a little cold liquor, and do not put them in but a little while before you take off the pot. When you take off the pot, put in three pounds of ſugar, a little ſalt, a quart of ſack, a quart

of

of claret, and the juice of two or three lemons. You may thicken with ſago inſtead of bread, if you pleaſe. Pour your porridge into earthen pans, and keep it for uſe. *Farley*, 162.

Soup and Bouillie.

For the bouillie, roll five pounds of briſket of beef tight with a tape. Put it into a ſtew-pan, with four pounds of the leg of mutton piece of beef, and about ſeven or eight quarts of water. Boil theſe up as quick as poſſible, ſkim it very clean; add one large onion, ſix or ſeven cloves, ſome whole pepper, two or three carrots, a turnip or two, a leek, and two heads of celery. Stew this very gently, cloſe covered, for ſix or ſeven hours. About an hour before dinner, ſtrain the ſoup through a piece of dimity that has been dipped in cold water. Put the rough ſide upwards. Have ready boiled carrots cut like little wheels, turnips cut in balls, ſpinach, a little chervil and ſorrel, two heads of endive, one or two of celery cut in pieces. Put theſe into a tureen, with a Dutch loaf, or a French roll dried, after the crumb is taken out. Pour the ſoup to theſe boiling hot. Add a little ſalt and chyan. Take the tape from the bouillie; ſerve it in a ſeparate diſh; maſhed turnips, and ſliced carrots, in two little diſhes. The turnips and carrots ſhould be cut with an inſtrument that may be bought for that purpoſe. *Maſon*, 187.

A Tranſparent Soup.

Cut the meat from a leg of veal, in ſmall pieces, and when you have taken all the meat from the bone, break the bone in ſmall pieces. Put the meat in a large jug, and the bones at top, with a bunch of ſweet herbs, a quarter of an ounce of mace, half a pound of Jordan almonds, blanched and beat fine. Pour on it four quarts of boiling water; let it ſtand all night by the fire, covered cloſe. The next day put it into a well lined ſauce-pan, and let it boil ſlowly till it is reduced to two quarts. Be ſure you take the ſcum and fat off as it riſes, all the time it is boiling. Strain it into a punch bowl, let it ſettle for two hours, pour it into a clean ſauce-pan, clear from the ſediments, if any, at the bottom. Have ready three ounces of rice, boiled in water. If you like vermicelli better, boil two ounces. When enough, put it in, and ſerve it up.

Green

Green Peas-Soup.

Cut a knuckle of veal, and one pound of lean ham into thin ſlices; lay the ham at the bottom of a ſoup-pot, the veal upon the ham; then cut ſix onions in ſlices, and put on two or three turnips, two carrots, three heads of celery cut ſmall, a little thyme, four cloves, and four blades of mace. Put a little water at the bottom, cover the pot cloſe, and draw it gently, but do not let it ſtick; then put in ſix quarts of boiling water, let it ſtew gently for four hours, and ſkim it well. Take two quarts of green peas and ſtew them in ſome of the broth till tender; then ſtrain them off, and put them in a marble mortar, and beat them fine. Put the liquor in and mix them up, (if you have no mortar, you muſt bruiſe them in the beſt manner you can). Take a tammy, or fine cloth, and rub them through till you have rubbed all the pulp out, and then put your ſoup into a clean pot, with half a pint of ſpinach juice, and boil it up for fifteen minutes. Seaſon with ſalt, and a little pepper. If your ſoup is not thick enough, take the crumb of a French roll, and boil it in a little of the ſoup, beat it in the mortar, and rub it through your tammy or cloth; then put in your ſoup and boil it up. Then put it in your tureen, with dice of bread toaſted very hard. *Glaſſe*, 129.

Another way.

Take four or five pounds of the knuckle or ſcrag of veal, boil it to rags in four or five quarts of water, with ſalt, pepper, a little mace, and an onion. Strain this; put to the liquor one quart of old peas. Boil them till tender, pulp them through a ſieve; add about a pint or more of young peas, half boiled, ſpinach, lettuce, and cabbage, firſt boiled, then fried. Boil altogether till the peas are enough; add a little chyan, ſkim off the fat that riſes from the greens. Add a little chopped mint; boil the meat the night before. Neck of lamb will ſupply the place of veal.

Another way.

Provide a peck of peas, ſhell them, and boil them in ſpring-water till they are ſoft; then work them through a hair ſieve; take

take the water that your peas were boiled in, and put in a knuckle of veal, three ſlices of ham, and cut two carrots, a turnip, and a few beet-leaves, ſhred ſmall; add a little more water to the meat, ſet it over the fire, and let it boil one hour and a half; then ſtrain the gravy into a bowl, and mix it with the pulp, and put in a little juice of ſpinach, which muſt be beat and ſqueezed through a cloth; put in as much as will make it look a pretty colour, then give it a gentle boil, which will take off the taſte of the ſpinach: ſlice in the whiteſt part of a head of celery, put in a lump of ſugar the ſize of a walnut, take a ſlice of bread, and cut it in little ſquare pieces; cut a little bacon the ſame way, fry them a light brown, in freſh butter; cut a large cabbage-lettuce in ſlices, fry it after the other, put it in the tureen with the fried bread and bacon: have ready boiled, as for eating, a pint of young peas, and put them in the ſoup, with a little chopped mint, if you like it, and pour it into your tureen. *Raffald* 9.

Soup à la Muſquetaire.

Take a pint of green peas, and a handful of ſorrel; boil in your broth and gravy on a ſlow fire, a neck of mutton; which, when done, glaze it as a fricandeau, and ſerve it all together. *Dalrymple* 26.

A common Peas Soup.

Take a quart of ſplit peas, put to them a gallon of ſoft water, a little lean bacon, or roaſt-beef bones; waſh one head of celery, cut it, and put it in with a turnip, boil it till reduced to two quarts, then work it through a cullender, with a wooden ſpoon; mix a little flour and water, and boil it well in the ſoup, and ſlice in another head of celery, chyan pepper, and ſalt to your taſte; cut a ſlice of bread in ſmall dice, fry them a light brown, and put them in your diſh; then pour the ſoup over it. *Farley* 160.

Another way.

Take about four pounds of lean beef, cut it in ſmall pieces, about a pound of lean bacon, or pickled pork, ſet it on the fire with two gallons of water, let it boil, and ſkim it well; then put in ſix onions, two turnips, one carrot, and four heads

heads of celery cut ſmall, and put in a quart of ſplit peas; boil it gently for three hours, then ſtrain them through a ſieve, and rub the peas well through; then put your ſoup in a clean pot, and put in ſome dried mint rubbed very fine to powder, cut the white of four heads of celery and two turnips, in dice, and boil them in a quart of water fifteen minutes; then ſtrain them off, and put them in your ſoup; take about a dozen of ſmall raſhers of bacon fried, and put them into your ſoup; ſeaſon with pepper and ſalt to your liking, boil it up for fifteen minutes; then put it in your tureen with dice of bread fried criſp.

Another way.

When you boil a piece of beef, or a leg of pork, ſave the liquor; when it is cold, take off the fat. The next day boil a leg of mutton, ſave the liquor, and when it is cold, take off the fat, and ſet it on the fire with two quarts of peas. Let them boil till they are tender, then put in the pork or beef liquor, with the ingredients as above, and let it boil till it is as thick as you would have it, allowing for the boiling again; then ſtrain it off, and add the ingredients as above. You may make your ſoup of veal or mutton gravy if you pleaſe, according to your fancy. *Glaſſe*, 130.

Another way.

Cut two large onions, or three or four ſmall ones, two carrots, ſome ſpinach, celery, endive, and a turnip, into a ſtew-pan; fry them with a bit of butter, ſo as to be as little greaſy as poſſible. Put them into a ſtew-pan with four quarts of water, (if the ſoup is to be very rich, as much beef-broth,) ſome roaſt-beef bones, if they are to be had, a red herring, or a bit of lean bacon, and a quart of ſplit peas. Let this ſtew gently till the peas are very ſoft; pulp them through a fine cullender, or a coarſe ſieve. When cold, take off the top, heat the ſoup with celery boiled and cut to pieces, ſpinach, endive, and a little chyan. Cut ſome bread like dice, fry it very dry, put it into a tureen, and pour in the ſoup; add a little dried mint rubbed very fine; or, if preferred, the herbs may be fried after they are boiled. Some gravy that has run from a piece of meat is a great addition. If the ſoup does not appear quite thick enough, mix a little flour very

very ſmooth, and add to it; but be ſure to let it boil a few minutes, or the flour will taſte raw. The liquor of a leg of pork makes good peas-ſoap in a common way, or any boiled bones. *Maſon*, 194.

Peas Soup without Meat.

A Britiſh herring, with a pint of peas, celery, &c. make good peas-ſoup.

White Peas Soup.

Put four or five pounds of lean beef into ſix quarts of water, with a little ſalt, and as ſoon as it boils, take off the ſcum. Put in three quarts of old green peas, two heads of celery, a little thyme, three onions, and two carrots. Boil them till the meat is quite tender, then ſtrain it through a hair ſieve, and rub the pulp of the peas through the ſieve. Split the blanched part of three goſs-lettuces into four quarters, and cut them about an inch long, with a little mint cut ſmall. Then put half a pound of butter in a ſtew-pan large enough to hold your ſoup, and put the lettuce and mint into the butter, with a leek ſliced very thin, and a pint of green peas. Stew them a quarter of an hour, and ſhake them frequently. Then put in a little of the ſoup, and ſtew them a quarter of an hour longer. Then put in your ſoup, as much thick cream as will make it white, and keep ſtirring it till it boils. Fry a French roll a little criſp in butter, put it at the bottom of your tureen, and pour it over your ſoup. *Farley*, 159.

Partridge Soup.

Skin two old partridges, and cut them into ſmall pieces, with three ſlices of ham, two or three onions ſliced, and ſome celery; fry them in butter till they are as brown as they can be made without burning; then put them into three quarts of water with a few pepper corns. Boil it ſlowly till a little more than a pint is conſumed, then ſtrain it, put in ſome ſtewed celery and fried bread. *Glaſſe*, 133. *Maſon*, 198. *Raffald*, 14. *Farley*, 155.

Soup à-la-Chartre.

Take three or four ſweetbreads well cleaned in warm water, and ſcalded in boiling; put them in your pot with ſcalded cocks'-combs, a faggot of parſley, green ſhallots, three cloves, and a few muſhrooms; ſtew all with good broth on a ſlow fire; have cruſts of rolls well ſoaked in broth in the ſoup-diſh, then put upon this the ſweet-breads, muſhrooms, and cocks'-combs. *Clermont*, 19.

Portable Soup for Travellers.

Cut into ſmall pieces three large legs of veal, one of beef, and the lean part of half a ham. Put a quarter of a pound of butter at the bottom of a large cauldron, then lay in the meat and bones, with four ounces of anchovies, and two ounces of mace. Cut off the green leaves of five or ſix heads of celery, waſh the heads quite clean, cut them ſmall, put them in with three large carrots cut thin, cover the cauldron cloſe, and ſet it over a moderate fire. When you find the gravy begins to draw, keep taking it up till you have got it all out, then put water in to cover the meat; ſet it on the fire again, and let it boil ſlowly for four hours, then ſtrain it through a hair ſieve into a clean pan, and let it boil three parts away; then ſtrain the gravy that you drew from the meat, into the pan, let it boil gently (obſerving to ſkim the fat off as it riſes) till it looks thick like glue. You muſt take great care, when it is near enough, that it does not burn; put in chyan pepper to your taſte, then pour it on flat earthen diſhes a quarter of an inch thick, and let it ſtand till the next day, and cut it out with round tins a little larger than a crown piece; lay the cakes on diſhes, and ſet them in the ſun to dry. This ſoup will anſwer beſt to be made in froſty weather. When the cakes are dry, put them in a tin box, with writing-paper between every cake, and keep them in a dry place. This is a very uſeful ſoup to be kept in gentlemens' families, for by pouring a pint of boiling water on one cake, and a little ſalt, it will make a good baſon of broth. A little boiling water poured on it will make gravy for a turkey or fowls. The longer it is kept the better.

N. B. It will be neceſſary to keep turning the cakes as they dry. *Raffald*, 2. *Farley*, 150.

Mararoni

Macaroni Soup.

Mix three quarts of ſtrong broth, and one of gravy. Take half a pound of ſmall pipe-macaroni, and boil it in three quarts of water, with a little butter in it, till it is tender. Then ſtrain it through a ſieve. Cut it in pieces of about two inches in length, put it into your ſoup, and boil it up for ten minutes. Send it to table in a tureen, with the cruſt of a French roll toaſted. *Glaſſe*, 126. *Maſon*, 121.

Soupe au Bourgeois.

Cut ten or a dozen heads of endive, and four or five bunches of celery into ſmall bits; waſh them, let them be well drained from the water, and put into a large pan; pour upon them four quarts of boiling water; ſet on three quarts of beef gravy made for ſoup, in a large ſauce-pan, ſtrain the herbs from the water very dry. When the gravy boils, put them in. Cut off the cruſts of two French rolls, break them, and put into the reſt. When the herbs are tender, the ſoup is enough. A boiled fowl may be put into the middle, but it is very good without.

If a white ſoup is liked better, it ſhould be veal gravy.

Another way.

Boil about three pounds of beef in three pints of water, and ſkim it well. Then add three or four carrots, two parſnips, a few onions, according to their bigneſs, ſtuck with two cloves, a few leeks, a lettuce, celery, ſorrel, and a ſmall knuckle of veal, firſt ſcalded. Boil all together about two hours. Serve your broth and the knuckle of veal in it. *Dalrymple*, 20.

Onion Soup.

Boil eight or ten large Spaniſh onions in milk and water; change it three times. When they are quite ſoft, rub them through a hair ſieve. Cut an old cock in pieces, and boil it for gravy, with one blade of mace. Strain it, and pour it upon the pulp of the onions; boil it gently with the crumb of an old penny loaf, grated into half a pint of cream. Add chyan

pepper and ſalt to your taſte. A few heads of aſparagus, or boiled ſpinach, both make it eat well and look very pretty. Grate a cruſt of brown bread round the edge of the diſh. *Raffald*, 8.

Ox-cheek Soup.

Break the bones of an ox-cheek, and waſh them till they are perfectly clean. Then lay them in warm water, and throw in a little ſalt, which will fetch out the ſlime. Then take a large ſtew-pan, and put two ounces of butter at the bottom of it, and lay the fleſhy ſide of the cheek-bone in it. Add to it half a pound of ſhank of ham cut in ſlices, and four heads of celery, with the leaves pulled off, and the heads waſhed clean. Cut them into the ſoup with three large onions, two carrots, a parſnip ſliced, a few beets cut ſmall, and three blades of mace. Set it over a moderate fire for a quarter of an hour, which will draw the virtue from the roots, and give to the gravy an agreeable ſtrength. A very good gravy may be made by this method, with roots and butter, adding only a little browning to give it a good colour. When the head has ſimmered a quarter of an hour, put to it ſix quarts of water, and let it ſtew till it is reduced to two quarts. If you would have it eat like ſoup, ſtrain and take out the meat and the other ingredients, and put in the white part of a head of celery cut in ſmall pieces, with a little browning to make it of a fine colour. Take two ounces of vermicelli, give it a ſcald in the ſoup, and put it into the tureen, with the top of a French roll in the middle of it. If you would have it eat like a ſtew, take up the face as whole as poſſible, and have ready a boiled turnip and carrot cut in ſquare pieces, and a ſlice of bread toaſted and cut in ſmall dice. Put in a little chyan pepper, and ſtrain the ſoup through a hair ſieve upon the meat, bread, turnip, and carrot. *Farley*, 198.

Soup Lorraine.

Take a pound of ſweet almonds, blanch and beat them in a mortar, with a very little water to keep them from oiling; put to them all the white part of a large roaſt fowl, and the yolks of four poached eggs; pound all together as fine as poſſible. Take three quarts of ſtrong veal broth; let it be very white, and ſkim off all the fat. Put it into a ſtew-pan with

with all the other ingredients, and mix them well together. boil them ſoftly over a ſtove, or on a clear fire. Mix the white part of another roaſt fowl very fine; ſeaſon with pepper, ſalt, nutmeg, and a little beaten mace. Put in a bit of butter as big as an egg, and a ſpoonful or two of the ſoup ſtrained, and ſet it over the ſtove to be quite hot. Cut two French rolls in thin ſlices, and ſet them before the fire to criſp. Take one of the hollow rolls, which are made for oyſter loaves, and fill it with the mince; lay on the top as cloſe as poſſible, and keep it hot. Strain the ſoup through a piece of dimity into a clean ſauce-pan, and let it ſtew till it is the thickneſs of cream. Put the criſped bread in the diſh or tureen, pour the ſauce over it, and place the roll with the minced meat in the middle. *Maſon*, 191.

Dauphin Soup.

Put a few ſlices of lard in the bottom of your ſauce-pan, ſliced ham and veal, three onions ſliced, a carrot and parſnip. Soak over the fire till it catches, then add weak broth or boiling water; boil it on a ſlow fire till the meat is done. Pound the breaſt of a roaſted fowl, ſix yolks of hard eggs, as many ſweet almonds. Sift your broth, and add enough to your pounded compound as will ſift it with a ſtamine. Soak your bread till tender in broth; warm your cullis without boiling, and mix it with as much broth as gives it a pretty thick conſiſtence. You may garniſh this ſoup with a fowl, or knuckle of veal, as in all white ſoups. *Clermont*, 21.

Aſparagus Soup.

Provide four or five pounds of beef, cut it into pieces; ſet it over a fire, with an onion or two, a few cloves, and ſome whole black pepper, a calf's foot or two, a head or two of celery, and a very little bit of butter. Let it draw at a diſtance from the fire. Put in a quart of warm beer, three quarts of warm beef broth, or water. Let theſe ſtew till enough. Strain it, take off the fat very clean, put in ſome aſparagus heads, cut ſmall, (palates may be added, boiled very tender,) and a toaſted French roll, the crumb taken out.

Calf's Head Soup.

After waſhing a calf's head clean, ſtew it with a bunch of ſweet herbs, an onion ſtuck with cloves, mace, pearl barley, and Jamaica pepper. When it is very tender, put to it ſome ſtewed celery. Seaſon it with pepper, and ſerve it with the head in the middle.

Gravy Soup thickened with yellow Peas.

Put in ſix quarts of water, a ſhin of beef, a pint of peas, and ſix onions. Set them over the fire, and let them boil gently till all the juice is out of the meat. Then ſtrain it through a ſieve; add to the ſtrained liquor one quart of ſtrong gravy to make it brown; put in pepper and ſalt to your taſte. Then put in a little celery and beet-leaves, and boil it till they are tender. *Raffald*, 11.

Giblet Soup.

Provide about two pounds of ſcrag of mutton, the ſame quantity of ſcrag of veal, and four pounds of gravy beef. Put this meat in two gallons of water, and let it ſtew very ſoftly till it is a ſtrong broth. Let it ſtand till it be cold, and ſkim off the fat. Take two pair of giblets, ſcalded and cleaned, put them into the broth, and let them ſimmer till they are very tender. Take out the giblets and ſtrain the ſoup through a cloth. Put a piece of butter rolled in flour into a ſtew-pan, make it of a light brown. Have ready, chopped ſmall, ſome parſley, chives, a little pennyroyal, and a little ſweet marjoram. Put the ſoup over a very ſlow fire. Put in the giblets, fried butter, herbs, a little Madeira wine, ſome ſalt, and ſome chyan pepper. Let them ſimmer till the herbs are tender, then ſend the ſoup to table with the giblets in it.

CHAP.

CHAP. XII.

SOUPS WITHOUT MEATS,

Calculated for Faſt Days.

Soup Maigre.

PUT half a pound of butter into a deep ſtew-pan, ſhake it about, and let it ſtand till it has done making a noiſe; then have ready ſix middling onions peeled and cut ſmall, throw them in, and ſhake them about. Take a bunch of celery, clean waſhed and picked, cut it in pieces half as long as your finger, a large handful of ſpinach clean waſhed and picked, a good lettuce clean waſhed (if you have it) and cut ſmall, a little bundle of parſley chopped fine; ſhake all this well together in the pan for a quarter of an hour, then ſhake in a little flour; ſtir all together, and pour into the ſtew-pan two quarts of boiling water. Take a handful of dry hard cruſt, throw in a tea-ſpoonful of beaten pepper, three blades of mace beat fine; ſtir all together, and let it boil ſoftly for half an hour; then take it off the fire, and beat up the yolks of two eggs, and ſtir in, and one ſpoonful of vinegar; pour it into the ſoup-diſh, and ſend it to table. If you have any green peas, boil half a pint in the ſoup for change. *Glaſſe*, 153. *Maſon*, with little variation, 203. *Farley*, 152.

Another way.

Take a quart of green Moratta peas, three quarts of ſoft water, four onions ſliced, floured, and fried in freſh butter, the coarſe ſtalks of celery, a carrot, a turnip, and a parſnip; and ſeaſon the whole with pepper and mace to your taſte. Stew all theſe very gently together till the pulp will force through a ſieve. Have ready a handful of beet-leaf and root, ſome celery and ſpinach, which muſt be blanched and ſtewed tender in the ſtrained liquor. Have ready the third part of

of ſpinach-juice, which muſt be ſtirred in with caution, when the ſoup is ready to be ſerved up, and not ſuffered to boil after it is put in, as that will curdle it. You may add a cruſt of bread, ſome tops of aſparagus, and artichoke bottoms.

Queen's Rice Soup Maigre.

Take half a pound of rice, well waſhed in warm water, boil it tender in broth and butter; make a gravy without colouring, with carp, onions, carrots, and parſnips. When it is ready to catch, add broth, and boil it ſome time, then ſift it; pound a dozen ſweet almonds with ſix hard yolks of eggs, a few bits of boiled fiſh, crumbs of bread ſoaked in milk or cream; mix all together with the gravy and ſift it. Warm it without boiling, and ſerve this cullis upon the rice. *Dalrymple*, 30.

Rice Soup.

Put a pound of rice and a little cinnamon to two quarts of water; cover it cloſe, and let it ſimmer very ſoftly till the rice is quite tender. Take out the cinnamon, then ſweeten it to your palate; grate half a nutmeg, and let it ſtand till it is cold; then beat up the yolks of three eggs with half a pint of white wine. Mix them very well, and ſtir them into the rice, ſet them on a ſlow fire, and keep ſtirring all the time for fear of curdling. When it is of a good thickneſs, and boils, take it up. Keep ſtirring it till you put it into your diſh. *Glaſſe*, 156. *Farley*, 164.

Oyſter Soup.

Take a proper quantity of fiſh ſtock; then take two quarts of oyſters without the beards; beat the hard part in a mortar, with the yolks of ten hard eggs; put them to the fiſh ſtock, ſet it over the fire; ſeaſon it with pepper, ſalt, and grated nutmeg. When it boils, put in the eggs; let it boil till it is of a good thickneſs, and like a fine cream. *Maſon*, 202. *Farley*, 166.

Another

Another way.

Make your ſtock of any ſort of fiſh the place affords; let there be about two quarts; take a pint of oyſters, beard them, put them into a ſauce-pan, ſtrain the liquor, let them ſtew two or three minutes in their own liquor; then take the hard parts of the oyſters, and beat them in a mortar with the yolks of four hard eggs; mix them with ſome of the ſoup; put them with the other part of the oyſters and liquor into a ſauce-pan, a little nutmeg, pepper, and ſalt; ſtir them well together, and let it boil a quarter of an hour. Diſh it up, and ſend it to table.

Green Peas Soup.

In ſhelling your peas, ſeparate the old ones from the young, and boil the old ones ſoft enough to ſtrain through a cullender; then put the liquor, and what you ſtrained through, to the young peas, which muſt be whole, and ſome whole pepper, mint, and a little onion ſhred ſmall; put them in a large ſauce-pan, with near a pound of butter; as they boil up, ſhake in ſome flour; then put in a French roll fried in butter to the ſoup; you muſt ſeaſon it to your taſte with ſalt and herbs. When you have done ſo, add the young peas to it, which muſt be half boiled firſt. You may leave out the flour, if you think proper, and inſtead of it, put in a little ſpinach and cabbage lettuce, cut ſmall, which muſt be fried in butter, and well mixed with the broth. *Raffald*, 12.

Another way.

Boil a quart of old green peas in a quart of water, till they are as tender as pap, then ſtrain them through a ſieve, and boil a quart of young peas in that water. In the mean time, put the old peas into a ſieve, pour half a pound of melted butter over them, and ſtrain them through a ſieve with the back of a ſpoon, till you have got all the pulp. When the young peas are boiled enough, add the pulp and butter to the young peas and liquor; ſtir them together till they are ſmooth, and ſeaſon with pepper and ſalt. You may fry a French roll, and let it ſwim in the diſh. If you like it, boil a bundle of mint in the peas. *Glaſſe*, 153.

Mrs. Maſon, page 204, has the ſame receipt in different words.

Onion Soup.

Brown half a pound of butter with a little flour; take care it does not burn. When it has done hiſſing, ſlice a dozen of large white onions, fry them very gently till they are tender; then pour to them, by degrees, two quarts of boiling water, ſhaking the pan well round as it is poured in; add alſo a cruſt of bread. Let it boil gently for half an hour; ſeaſon it with pepper and ſalt. Take the top of a French roll, and dry it at the fire; put it into a ſauce-pan, with ſome of the ſoup to ſoak it; then put it into the tureen. Let the ſoup boil ſome time after the onions are tender, as it gives the ſoup a great richneſs; ſtrain it off, and pour it upon the French roll. *Maſon*, 203.

Eel Soup.

Take a pound of eels, which will make a pint of good ſoup, or any greater quantity of eels, in proportion to the quantity of ſoup you intend to make. To every pound of eels, put a quart of water, a cruſt of bread, two or three blades of mace, a little whole pepper, an onion, and a bundle of ſweet herbs. Cover them cloſe, and let them boil till half the liquor is waſted; then ſtrain it, and toaſt ſome bread; cut it ſmall, lay the bread into your diſh, and pour in the ſoup. If you have a ſtew-hole, ſet the diſh over it for a minute, and ſend it to table. If you find your ſoup not rich enough, you may let it boil till it is as thick as you would have it. You may add a piece of carrot to brown it. *Farley*, 167.

Peas Soup.

Put a quart of ſplit-peas into a gallon of water to boil. When they are quite ſoft, put in half a red herring, or two anchovies, a good deal of whole pepper, black and white, two or three blades of mace, four or five cloves, a bundle of ſweet herbs, a large onion, the green tops of a bunch of celery, and a good bundle of dried mint; cover them cloſe, and let them boil ſoftly till there is about two quarts; then ſtrain it

it off, and have ready the white part of the celery waſhed clean, and cut ſmall, and ſtewed tender in a quart of water, ſome ſpinach picked and waſhed clean, put to the celery; let them ſtew till the water is quite waſted, and put it to your ſoup.

Take out the crumb of a French roll, fry the cruſt brown in a little freſh butter; take ſome ſpinach, ſtew it in a little butter, after it is boiled, and fill the roll; take the crumb, cut it in pieces, beat it in a mortar with a raw egg, a little ſpinach, and a little ſorrel, a little beaten mace, a little nutmeg, and an anchovy; then mix it up with your hand, and roll them into balls with a little flour, and cut ſome bread into dice, and fry them criſp; pour your ſoup into your diſh, put in the balls and bread, and the roll in the middle. Garniſh your diſh with ſpinach. If it wants ſalt, you muſt ſeaſon it to your palate; rub in ſome dried mint. *Glaſſe*, 152.

Muſſel Soup.

Waſh a hundred muſſels very clean, and put them into a ſauce-pan till they open, then take them from the ſhells, beard them, and ſtrain the liquor through a lawn ſieve; beat a dozen craw-fiſh very fine, with as many almonds blanched in a mortar; then take a carrot and a ſmall parſnip ſcraped, and cut in ſlices, fry them in butter; take the muſſel liquor, with a ſmall bunch of ſweet herbs, a little parſley and horſeradiſh, with the craw-fiſh and almonds, a little pepper and ſalt, and half the muſſels, with a quart of water, or more; let it boil till all the goodneſs is out of the ingredients, then ſtrain it off to two quarts of the white fiſh-ſtock; put it into a ſauce-pan; put in the reſt of the muſſels, a few muſhrooms and truffles, a leek waſhed and cut ſmall; take two French rolls, cut out the crumb, fry it brown, cut it into little pieces, and put it into the ſoup; let it boil together for a quarter of an hour, with the fried carrot and parſnip; at the ſame time, take the cruſt of the roll, and fry them criſp. Take the other half of the muſſels, a quarter of a pound of butter, a ſpoonful of water; ſhake in a little flour, ſet them on the fire till the butter is melted; ſeaſon it with pepper and ſalt, then beat the yolks of three eggs, put them in, ſtir them all the time for fear of curdling; grate a little nutmeg. When it is thick and fine, fill the rolls, pour the ſoup into the tureen, and ſet the rolls in the middle.

Barley

Barley Soup.

To a gallon of water, put half a pound of barley, a blade or two of mace, a large cruſt of bread, and a little lemon-peel. Let it boil till it comes to two quarts; then add half a pint of white wine, and ſweeten to your palate.

Scate Soup.

Having ſkinned and waſhed two pounds of ſcate, boil it in ſix quarts of water. When it is boiled, take the meat from the bones; take two pounds of flounders, waſh them clean, put them into the water the ſcate was boiled in, with ſome lemon-peel, a bunch of ſweet herbs, a few blades of mace, ſome horſe-radiſh, the cruſt of a penny loaf, a little parſley, and the bones of the ſcate; cover it very cloſe, and let it ſimmer till it is reduced to two quarts; then ſtrain it off, and put to it an ounce of vermicelli; ſet it on the fire, and let it boil very ſoftly. Take one of the hollow rolls which are made for oyſters, and fry it in butter. Take the meat of the ſcate, pull it into little ſlices, put it into a ſauce-pan with two or three ſpoonfuls of the ſoup; ſhake into it a little flour and a piece of butter, ſome pepper and ſalt; ſhake them together in a ſauce-pan till it is thick, then fill the roll with it; pour the ſoup into the tureen, put the roll into it, and ſend it to table. *Maſon*, 201.

Mr. Farley, page 168, has the ſame receipt in ſubſtance, though expreſſed in different words.

Mrs. Glaſſe, page 155, has alſo the ſame receipt; to whom *Mrs. Maſon* and *Mr. Farley* appear to be indebted.

Egg Soup.

Beat the yolks of two eggs in a diſh, with a piece of butter as big as a hen's egg; take a tea-kettle of boiling water in one hand, and a ſpoon in the other. Pour in about a quart, by degrees, then keep ſtirring it well all the time, till the eggs are well mixed, and the butter melted. Then pour it into a ſauce-pan, and keep ſtirring it all the time till it begins to ſimmer. Take it off the fire, and pour it between

two

two veſſels, out of one into another, till it is quite ſmooth, and has a great froth. Set it on the fire again, keep ſtirring it till it is quite hot, then pour it into your ſoup-diſh, and ſend it hot to table. *Farley*, 165.

Milk Soup.

Put into two quarts of milk, two ſticks of cinnamon, two bay-leaves, a very little baſket ſalt, and a very little ſugar; then blanch half a pound of ſweet almonds while the milk is heating; beat them up to a paſte in a marble mortar, mix with them, by degrees, ſome milk. While they are beating, grate the peel of a lemon with the almonds and a little of the juice; then ſtrain it through a coarſe ſieve, and mix it with the milk that is heating in the ſtew-pan, and let it boil up.

Cut ſome ſlices of French bread, and dry them before the fire; ſoak them a little in the milk, lay them at the bottom of the tureen, and then pour in the ſoup.

Milk Soup the Dutch way.

Boil a quart of milk with cinnamon and moiſt ſugar; put ſippets in the diſh, pour the milk over it, and ſet it over a charcoal fire to ſimmer till the bread is ſoft. Take the yolks of two eggs, beat them up, and mix it with a little of the milk, and throw it in. Mix it all together, and ſend it up to table.

Turnip Soup Italian faſhion.

Cut turnips in what ſhape you pleaſe, colour them with butter in a ſtew-pan, and two ſpoonfuls of oil; add ſlices of roots, &c. and boil them in good fiſh gravy; give it a conſiſtence with any ſort of porridge. *Clermont*, 25.

CHAP. XIII.

GRAVIES AND BROTHS.

Brown Gravy without Meat.

MELT a piece of butter as big as a walnut in a ſauce-pan; ſtir it round, and when the broth ſinks, duſt ſome flour in it. Then take half a pint of ſmall beer that is not bitter, and half a pint of water, a ſpoonful of walnut-liquor, or catchup, the ſame quantity of muſhroom liquor, one anchovy, a little blade of mace, ſome whole pepper, and a bit of carrot. Let it ſimmer for a quarter of an hour, and then ſtrain it off. Uſe it for fiſh or fowl. *Maſon*, 327.

Good brown Gravy.

To half a pint of beer or ale that is not bitter, put half a pint of water, an onion cut ſmall, a little bit of lemon-peel cut ſmall, three cloves, a blade of mace, ſome whole pepper, a ſpoonful of muſhroom-pickle, a ſpoonful of walnut-pickle, a ſpoonful of catchup, and an anchovy. Firſt put a piece of butter into a ſauce-pan, as big as an hen's egg; when it is melted, ſhake in a little flour, and let it be a little brown; then by degrees ſtir in the above ingredients, and let it boil a quarter of an hour, then ſtrain it, and it is fit for fiſh or roots.

Gravy for white Sauce.

Take a pound of any part of the veal, cut it into ſmall pieces, boil it in a quart of water, with an onion, a blade of mace, two cloves, and a few whole pepper-corns. Boil it till it is as rich as you would have it.

Gravy for a Turkey, Fowl, or Ragoo.

Take a pound of lean beef, cut and hack it well, then flour it well. Put a piece of butter, as big as a hen's egg, in a ſtew-pan; when it is melted, put in your beef, fry it on all ſides a little brown; then pour in three pints of boiling water, and a bundle of ſweet herbs, two or three blades of mace, three or four cloves, twelve whole pepper-corns, a little bit of carrot, a little piece of cruſt of bread toaſted brown; cover it cloſe, and let it boil till there is about a pint or leſs. Then ſeaſon it with ſalt, and ſtrain it off. *Glaſſe*, 125.

To make Gravy.

As gravy is not always to be procured, eſpecially by thoſe who live remote from large towns, in ſuch caſes the following directions may be uſeful: When your meat comes from the butcher's, take a piece of beef, veal, and mutton, and cut them into ſmall pieces. Take a large deep ſauce-pan, with a cover, lay your beef at bottom, then your mutton, then a very little piece of bacon, a ſlice or two of carrot, ſome mace, cloves, whole black and white pepper, a large onion cut in ſlices, a bundle of ſweet herbs, and then lay in your veal. Cover it cloſe over a ſlow fire for ſix or ſeven minutes, and ſhake the ſauce-pan often; then duſt ſome flour into it, and pour in boiling water till the meat is ſomething more than covered. Cover it cloſe again, and let it ſtew till it is rich and good. Then ſeaſon it to your taſte with ſalt, and ſtrain it off; when you will have a gravy that will anſwer moſt purpoſes. *Farley*, 137.

Another way.

Take a raſher to two of bacon or ham, and lay it at the bottom of your ſtew-pan. Put either veal, mutton, or beef, cut in thin ſlices, over it. Then cut ſome onions, turnips, carrots, and celery, a little thyme, and ſome all-ſpice. Put a little water at the bottom; then ſet it on a gentle fire, and draw it till it is brown at the bottom, which you will know by the pan's hiſſing. Then pour boiling water over it, and ſtew it gently for an hour and a half; but the time it will take

take muſt be regulated by the quantity. Seaſon it with ſalt.

Gravy for a Fowl, when you have neither Meat nor Gravy ready.

Boil the neck, liver, and gizzard of the fowl in half a pint of water, with a little piece of bread toaſted brown, a little pepper and ſalt, and a little bit of thyme. Let them boil till there is a quarter of a pint; then pour in half a glaſs of red wine, boil it, and ſtrain it, then bruiſe the liver well in, and ſtrain it again, thicken it with a little piece of butter rolled in flour, and it will be very good.

An ox's kidney makes good gravy, cut all to pieces, and boiled with ſpices, &c.

Beef Gravy.

Take ſome lean beef, according to the quantity of gravy that is wanted, cut it into pieces; put it into a ſtew-pan, with an onion or two ſliced, and a little carrot; cover it cloſe, ſet it over a gentle fire; pour off the gravy as it draws from it, then let the meat brown, turning it that it may not burn. Pour over it boiling water; add a few cloves, pepper-corns, a bit of lemon-peel, a bunch of ſweet herbs. Let this ſimmer gently; ſtrain it with the gravy that was drawn from the meat. Add a ſpoonful of catchup and ſome ſalt.

A pound of meat will make a pint of gravy. *Maſon*, 328.

Mutton or Veal Gravy.

Take your mutton or veal, cut and hack it very well, ſet it on the fire with water, ſweet herbs, mace, and pepper. Let it boil till it is as good as you would have it, then ſtrain it off. Your great cooks always, if they can, chop a partridge or two and put into gravies.

A ſtrong Fiſh Gravy.

Take two or three eels, or any other fiſh you may have; ſkin or ſcale them, gut them and waſh them from grit, cut them in little pieces, put them into a ſtew-pan, cover them with

with water, a little cruſt of bread toaſted brown, a blade or two of mace, and ſome whole pepper, a few ſweet herbs, and a very little bit of lemon-peel. Let it boil till it is rich and good; then have ready a piece of butter, according to your gravy. If a pint, as big as a walnut. Melt it in the ſauce-pan, then ſhake in a little flour, and toſs it about till it is brown, and then ſtrain in the gravy to it. Let it boil a few minutes, and it will be good. *Glaſſe*, 127.

Stock for brown or white Fiſh.

Take about a pound of ſcate, four or five flounders, and two pound of eels; cut them into pieces; put to them as much water as will cover them; ſeaſon them with mace, an onion ſtuck with cloves, a head of celery, two parſley roots ſliced, ſome pepper and ſalt, a bunch of ſweet herbs. Let it ſimmer an hour and a half, covered down cloſe; ſtrain it off for uſe. If it is for brown ſoup, fry the fiſh firſt brown in butter, and then do it as before mentioned. It will not keep more than two or three days.

Mutton Broth.

Cut a neck of mutton of about ſix pounds into two, and boil the ſcrag in about four quarts of water. Skim it well, and put in a little bundle of ſweet herbs, an onion, and a good cruſt of bread. Having boiled this an hour, put in the other part of the mutton, a turnip or two, ſome dried marigolds, a few chives chopped fine, and a little parſley chopped ſmall. Put theſe in about a quarter of an hour before your broth is enough, and ſeaſon it with ſalt. You may, if you chooſe it, put in a quarter of a pound of barley or rice at firſt. Some like it thickened with oatmeal, and ſome with bread, and ſome have it ſeaſoned with mace, inſtead of ſweet herbs and onion; but theſe are mere matters of fancy, on which the difference of palates muſt determine. If you uſe turnips for ſauce, do not boil them all in the pot with the meat, but ſome of them in a ſauce-pan, by themſelves, otherwiſe the broth will taſte too ſtrong of them. *Farley*, 150. From *Glaſſe*, 132.

Another way.

Boil a ſcrag of mutton in between three and four quarts of water; ſkim it as ſoon as it boils, and put to it a carrot, a turnip, a cruſt of bread, an onion, and a ſmall bundle of herbs; let theſe ſtew. Put in the other part of the neck, that it may be boiled tender; when enough, take out the mutton, and ſtrain the broth. Put in the mutton again, with a few dried marigolds, chives, or young onions, and a little parſley chopped; boil theſe about a quarter of an hour. The broth and mutton may be ſerved together in a tureen; or the meat in a ſeparate diſh. Do not ſend up the ſcrag, unleſs particularly liked. Some do not like herbs: the broth muſt then be ſtrained off. Send up maſhed turnips in a little diſh. The broth may be thickened either with crumbs of bread or oatmeal. *Maſon.*

Veal Broth.

Take a knuckle of veal, ſtew it in about a gallon of water, two ounces of rice or vermicelli, a little ſalt, and a blade of mace.

Scotch Barley Broth.

Chop a leg of beef all to pieces, boil it in three gallons of water, with a piece of carrot, and a cruſt of bread, till it is half boiled away; then ſtrain it off, and put it into the pot again with half a pound of barley, four or five heads of celery waſhed clean, and cut ſmall, a large onion, a bundle of ſweet herbs, a little parſley chopped ſmall, and a few marigolds. Let it boil an hour. Take an old cock, or a large fowl, clean picked and waſhed, and put it into the pot; boil it till the broth is quite good; then ſeaſon it with ſalt, and ſend to table, with the fowl in the middle. This broth is very good without the fowl. Take out the onion and ſweet herbs before you ſend it to table.

This broth is very good, when made with a ſheep's head inſtead of a leg of beef; but you muſt chop the head all to pieces.

Beef

Beef Broth.

Break the bone of a leg of beef in two or three places, put it into a gallon of water, two or three blades of mace, a little parſley, and a cruſt of bread; boil the beef very tender, ſtrain the broth, and pour it into a tureen; if agreeable, the meat may be put in with it. Toaſt ſome bread, cut it into ſquares, and put it in a plate.

Strong Beef Broth to keep for uſe.

Take part of a leg of beef, and the ſcrag end of a neck of mutton, break the bones in pieces, and put to it as much water as will cover it, and a little ſalt; and when it boils, ſkim it clean, and put into it a whole onion ſtuck with cloves, a bunch of ſweet herbs, ſome pepper, and a nutmeg quartered. Let theſe boil till the meat is boiled in pieces, and the ſtrength boiled out of it. Strain it out, and keep it for uſe. *Glaſſe*, 206. *Maſon*, 128.

Jelly Broth.

Put in your pot or ſtew-pan ſlices of beef, a fillet of veal, a fowl, one or two partridges, according to the quantity required; put it on the fire till it catches a little, and turn the meat now and then to give it a proper colour; then add ſome good clear boiling broth, and ſcalded roots, as carrots, turnips, parſnips, parſley-roots, celery, large onions, a few cloves, a ſmall bit of nutmeg, and ſome whole pepper; boil it upon a ſlow fire about four or five hours with attention, and add a few cloves of garlic or ſhallot, a ſmall faggot or bunch of parſley and thyme tied together; when it is of a good colour, ſift it; it ſerves for ſauces, and to add ſtrength to your ſoups, particularly thoſe made of herbs. *Clermont*, 3.

Spring Broth.

Put a cruſt of bread, and a good bit of butter, in a ſoup-pot, or ſtew-pan; two or three handfuls of herbs, as beet, ſorrel, chervil, lettuce, leeks, and purſlain, all waſhed and coarſely chopped. Boil in a quart of water till reduced to half; ſift it for uſe *Dalrymple*, 5.

Chicken Broth.

Take an old cock, or large fowl, and flay it; pick off all the fat, and break it to pieces with a rolling pin; put it into two quarts of water, with a good cruſt of bread and a blade of mace; let it boil ſoftly till it is as good as you would have it; it will take five or ſix hours doing. Then pour it off, put a quart more boiling water to it, and cover it cloſe; let it boil ſoftly till it is good, and then ſtrain it off; ſeaſon with a very little ſalt. When you boil the chicken, ſave the liquor; and when the meat is eat, take the bones, break them, and put them to the liquor you boiled the chicken in, with a blade of mace and a cruſt of bread.

Broth to ſweeten the ſharpneſs of the blood.

Slice half a pound of veal; boil it in three pints of water, with five or ſix craw-fiſh pounded alive; add to it white endives, a ſmall handful of chervil, and as much purſlain, three or four lettuces, all coarſely chopped; reduce the liquid to half, and ſtrain it through a cloth or ſtamine, without ſkimming it. *Clermont*, 5.

CHAP. XIV.

FRICASSEES.

To fricaſſee Chickens.

SKIN your chickens, and cut them in ſmall pieces, waſh them in warm water, and then dry them very clean with a cloth; ſeaſon them with pepper and ſalt, and then put them into a ſtew-pan with a little fair water, and a good piece of butter, a little lemon-pickle, or half a lemon, a glaſs of white wine, one anchovy, a little mace and nutmeg, an onion ſtuck with cloves, a bunch of lemon-thyme, and ſweet marjoram; let theſe ſtew together till your chickens are tender, and then lay them on your diſh; thicken the gravy with flour and butter, ſtrain it, then beat the yolks of three eggs a little, and mix them with a large tea-cupful of rich cream, and put it in your gravy, and ſhake it over the fire, but do not let it boil, and pour it over your chickens. *Raffald*, 125.

A brown fricaſſee of Chickens or Rabbits.

Take your rabbits and chickens, and ſkin the rabbits but not the chickens, then cut them into ſmall pieces, and rub them over with the yolks of eggs. Have ready ſome grated bread, a little beaten mace, and a little grated nutmeg mixed together, and then roll them in it; put a little butter into a ſtew-pan, and when it is melted, put in your meat. Fry it of a fine brown, and take care they do not ſtick to the bottom of the pan; then pour the gravy from them, and pour in half a pint of brown gravy, a glaſs of white wine, a few muſhrooms, or two ſpoonfuls of the pickle, a little ſalt (if wanted) and a piece of butter rolled in flour. When it is of a fine thickneſs, diſh it up, and ſend it to table. You may add truffles and morels, and cocks'combs. *Glaſſe*, 22.

A white fricaſſee of Chickens or Rabbits.

Skin them, cut them to pieces, lay them in warm water; ſtew them in a little water, with a piece of lemon-peel, a little white wine, an anchovy, an onion, two or three cloves, a bunch of ſweet herbs. When tender, take them out, ſtrain the liquor, put a very little of it into a quarter of a pint of thick cream, with four ounces of butter, and a little flour; keep it conſtantly ſtirring till the butter is melted; put in the chickens, a little grated lemon peel and pounded mace, a little lemon-juice and muſhroom powder; ſhake all together over the fire. If agreeable, put in pickled muſhrooms, and omit the lemon-juice. *Maſon*, 266.

N. B. You may fricaſſee lamb, veal, and tripe, in the ſame manner.

To fricaſſee Rabbits brown.

Cut them up as for eating, fry them in butter a light brown, put them into a toſſing-pan, with a pint of water, a tea-ſpoonful of lemon-pickle, a large ſpoonful of muſhroom catchup, the ſame of browning, one anchovy, a ſlice of lemon, chyan pepper and ſalt to your taſte; ſtew them over a ſlow fire till they are enough; thicken your gravy and ſtrain it, diſh up your rabbits, and pour the gravy over.

To fricaſſee Rabbits white.

Having cut up your rabbits, put them into a toſſing-pan, with a pint of veal gravy, a tea-ſpoonful of lemon-pickle, one anchovy, a ſlice of lemon, a little beaten mace, chyan pepper and ſalt; ſtew them over a ſlow fire. When they are enough, thicken your gravy with flour and butter; ſtrain it, then add the yolks of two eggs mixed with a large tea-cupful of thick cream, and a little nutmeg grated in it; do not let it boil, and ſerve it up.

To fricaſſee Chickens another way.

Cut your chicken or chickens in pieces; put them in hot water to blanch as you cut them, alſo the liver and gizzard, and the legs ſinged over the fire; cut off the claws. When well

well blanched, put them in a ſtew-pan, with a piece of butter, ſome muſhrooms, a faggot of parſley and ſweet herbs, one onion ſtuck with two cloves, a piece of lemon-peel, or rather two ſlices firſt peeled, and a ſlice of ham; ſimmer it a little over the fire, then add a little flour and boiling water or broth; ſtew the chickens till done, ſeaſon with ſalt to your taſte; if liked, add a little pepper and nutmeg. The ſauce being reduced to a proper conſiſtence, add a liaſon made of the yolks of eggs and cream; to ſuch as do not love cream, mix the eggs with broth. *Dalrymple*, 186.

To fricaſſee Tripe.

Cut a piece of double tripe in pieces of about two inches; put them in a ſauce-pan of water, with an onion, and a bundle of ſweet herbs; boil it till it is quite tender, then have ready a biſhamel made thus: Take ſome lean ham, cut it in thin pieces, and put it in a ſtew-pan, and ſome veal, having firſt cut off the fat, put it over the ham; cut an onion in ſlices, ſome carrot and turnip, a little thyme, cloves, and mace, and ſome freſh muſhrooms chopped; put a little milk at the bottom, and draw it gently over the fire. Be careful it does not ſcorch, then put in a quart of milk, and half a pint of cream; ſtew it gently for an hour, thicken it with a little flour and milk, ſeaſon it with ſalt, and a very little chyan pepper bruiſed fine; then ſtrain it off through a tammy; put your tripe into it, toſs it up, and add ſome force-meat balls, muſhrooms, and oyſters blanched; then put it into your diſh, and garniſh with fried oyſters, or ſweet-breads, or lemons. *Glaſſe*, 24.

Another way.

Take ſome lean tripe, cut and ſcrape from it all the looſe ſtuff, and cut it into pieces two inches ſquare. Cut them acroſs from corner to corner, or in what ſhape you pleaſe. Put them into a ſtew-pan, with half as much white wine as will cover them, ſliced ginger, white pepper, a blade of mace, a bundle of ſweet herbs, and an onion. When it begins to ſtew, a quarter of an hour will do it. Then take out the herbs and onion, and put in a little ſhred parſley, the juice of a lemon, half an anchovy cut ſmall, a few ſpoonfuls of cream, and the yolk of an egg, or a piece of butter. Seaſon

it to your taſte, and when you diſh it up, garniſh it with lemon. *Farley*, 85.

Another way.

Cut ſome nice white tripe into ſlips, put it into ſome boiled gravy with a little cream, and a bit of butter mixed with flour; ſtir it till the butter is melted; add a little white wine, lemon-peel grated, chopped parſley, pepper, and ſalt, pickled muſhrooms, or lemon-juice; ſhake all together; ſtew it a little. *Maſon*. 135.

To fricaſſee Ox Palates.

Clean your palates very well, put them in a ſtew-pot, and cover them with water, ſet them in the oven for three or four hours. When they come from the oven, ſtrip off the ſkins, and cut them in ſquare pieces; ſeaſon them with mace, nutmeg, chyan, and ſalt; mix a ſpoonful of flour with the yolks of two eggs, dip in your palates, and fry them a light brown, then put them in a ſieve to drain. Have ready half a pint of veal gravy, with a little caper liquor, a ſpoonful of browning, and a few muſhrooms; thicken it well with flour and butter, pour it hot on your diſh, and lay in your palates. Garniſh with fried parſley and barberries. *Raffald*, 120.

Another way.

Boil and peel your palates, and cut them in ſmall fillets; put them in a ſtew-pan with a little butter, a ſlice of ham, muſhrooms, a noſegay*, two cloves, a little tarragon, a glaſs of white wine, and broth; ſimmer them till they are quite tender; add ſalt, pepper, and a little chopped parſley. When ready to ſerve, add a liaſon made of three yolks of eggs, cream, and ſome bits of good butter; and add the ſqueeze of a lemon when ready. *Clermont*, 55.

To fricaſſee Calves' Tongues.

Get two tongues, which are enough for a ſmall diſh; boil them till the ſkin comes well off the ragged parts, and ſlice

* A faggot of parſley, onions, ſhallots, &c.

them

them very thin, put them into a ſtew-pan with a ladle or two of broth, and put in a bunch of onions and parſley, a blade of mace, pepper, and ſalt. Let all ſtew ſoftly till very tender, and liaſon, pour it in when boiling hot, cover it cloſe, and let it remain ſo till your time of dining; move it upon a ſtove for a minute or two, ſqueeze in a lemon or orange, and diſh it up. *Verral*, 122.

To fricaſſee Neats' Tongues.

Boil your neat's tongues till they are tender, peel them, cut them into ſlices, and fry them in freſh butter; then pour out the butter, put in as much gravy as you want for ſauce, a bundle of ſweet herbs, an onion, ſome pepper and ſalt, a blade or two of mace, and a glaſs of white wine. Having ſimmered all together about half an hour, take out the tongues, ſtrain the gravy, and put both that and the tongues into the ſtew-pan again. Beat up the yolks of two eggs, a little nutmeg grated, and a ſmall piece of butter rolled in flour. Shake all together for four or five minutes, and diſh it up. *Farley*, 85.

To fricaſſee Calfs' Feet.

Boil the feet, take out the long bones, ſplit them, and put them into a ſtew-pan, with ſome veal gravy, and a very little white wine; beat the yolks of two or three eggs with a little cream, and put to them a little grated nutmeg, ſome ſalt, and a piece of butter; ſtir it till it is of a proper thickneſs.

To fricaſſee Pigeons.

Cut your pigeons as you would do chickens for fricaſſee, fry them a light brown, then put them into ſome good mutton gravy, and ſtew them near half an hour; then put in half an ounce of morels, a ſpoonful of browning, and a ſlice of lemon; take up your pigeons, and thicken your gravy; ſtrain it over your pigeons, and lay round them force-meat balls, and garniſh with pickles. *Raffald*, 133. *Farley*, 84.

Another way.

Take eight pigeons new killed, cut them in ſmall pieces, and put them in a ſtew-pan with a pint of white wine, and a pint of water. Seaſon your pigeons with ſalt and pepper, a blade or two of mace, an onion, a bundle of ſweet herbs, a good piece of butter juſt rolled in a very little flour. Cover it cloſe, and let them ſtew till there is juſt enough for ſauce, and then take out the onion and ſweet herbs. Beat up the yolks of three eggs, grate half a nutmeg in, and with your ſpoon puſh the meat all to one ſide of the pan, and the gravy to the other ſide, and ſtir in the eggs. Keep them ſtirring for fear of turning to curds; and when the ſauce is fine and thick, ſhake all together, and then put the meat into the diſh; pour the ſauce over it, and have ready ſome ſlices of bacon toaſted, and fried oyſters; throw all the oyſters over, and lay the bacon round. Garniſh with lemon. *Glaſſe*, 25.

To fricaſſee Lamb Cutlets.

Cut a leg of lamb into thin cutlets acroſs the grain, and put them into a ſtew-pan; in the mean time make ſome good broth with the bones, ſhank, &c. enough to cover the collops; put it into the ſtew-pan, and cover it with a bundle of ſweet herbs, an onion, a little cloves and mace tied in a muſlin rag, and ſtew them gently for ten minutes; then take out the collops, ſkim off the fat, and take out the ſweet herbs and mace; thicken it with butter rolled in flour, ſeaſon it with ſalt and a little chyan pepper, put in a few muſhrooms, truffles, and morels, clean waſhed, ſome force-meat balls, three yolks of eggs beat up in half a pint of cream, and ſome nutmeg grated. Keep ſtirring it one way till it is thick and ſmooth, and then put in your collops. Give them a toſs up, take them out with a fork, and lay them in a diſh; pour the ſauce over them, and garniſh with beet-root and lemon. *Maſon*, 171.

To fricaſſee Sweetbreads brown.

Having ſcalded two or three ſweetbreads, ſlice them, and dip them in the yolk of an egg, mixed with pepper, ſalt, nutmeg, and a little flour; fry them a nice brown, thicken a little

little good gravy with ſome flour; boil it well; addch yan, catchup, or muſhroom-powder, a little juice of lemon; ſtew the ſweetbreads in this a few minutes; garniſh with lemon.

To fricaſſee Sweetbreads white.

Scald and ſlice your ſweetbreads, put them into a toſſing-pan with a pint of veal gravy, a ſpoonful of white wine, the ſame of muſhroom catchup, and a little beaten mace; ſtew them a quarter of an hour, thicken your gravy with flour and butter a little before they are enough. When you are going to diſh them up, mix the yolk of an egg with a tea-cupful of thick cream and a little grated nutmeg; put it into your toſſing-pan, and ſhake it well over the fire, but do not let it boil; lay your ſweetbreads on your diſh, and pour your ſauce over them. Garniſh with pickled red beet-root and kidney beans. *Raffald*, 99.

To fricaſſee Eels.

Skin three or four large eels, and notch them from end to end, cut them into four or five pieces each, and lay them in ſome ſpring water for half an hour to crimp them; dry them in a cloth, and toſs them over the fire a few minutes in a bit of freſh butter, a green onion or two, and a little parſley minced; but take care that the colour of neither is altered by burning your butter; pour in about a pint of white wine, and as much good broth, pepper, ſalt, and a blade of mace; ſtew all together about three quarters of an hour, and thicken it with a bit of butter and flour. Prepare your liaſon with the yolks of four or five eggs beat ſmooth, with two or three ſpoonfuls of broth; grate in a little nutmeg, a little minced parſley; towards your dinner-time, let your eels be boiling hot, and pour in your egg, &c. Toſs it over the fire for a moment, add the juice of a lemon, and ſerve it up. Be very cautious that you do not let it curdle, by keeping it too long upon the fire after the eggs are in.

Tench cut in pieces make a very good diſh done in the ſame manner. *Verral*, 70.

To fricaſſee Carp Roes.

Put a little good butter in a ſtew-pan, with a dozen ſmall muſhrooms, a ſlice of ham, the ſqueeze of a lemon, and a faggot of ſweet herbs; ſoak it on a ſlow fire a little while, then add a little flour, and as many carp roes as you think proper, with a little good broth; ſtew about a quarter of an hour, ſeaſoning with pepper and ſalt. When ready to ſerve, thicken it with a liaſon made with the yolks of two or three eggs and cream, with a little chopped parſley. *Dalrymple*, 407.

To fricaſſee Flounders and Plaice.

After cleaning the fiſh, take off the black ſkin, but not the white; cut the fleſh from the bones into long ſlices, and dip them into yolk of egg; ſtrew over them ſome bread raſpings, and fry them in clarified butter. When they are enough, lay them upon a plate, and keep them hot. For ſauce—take the bones of the fiſh, boil them in ſome water; then put in an anchovy, ſome thyme, parſley, a little pepper, ſalt, cloves, and mace. Let theſe ſimmer till the anchovy is diſſolved, then take the butter the fiſh was fried in, put it into a pan over the fire; ſhake ſome flour into it, and keep ſtirring it while the flour is ſhaking in; then ſtrain the liquor into it, and let it boil till it is thick; ſqueeze ſome lemon-juice into it; put the fiſh into a diſh, and pour the ſauce over them.

To fricaſſee Scate, or Thornback.

Cut the meat from the bones, fins, &c. and make it very clean. Then cut it into thin pieces, about an inch broad, and two inches long, and lay them in your ſtew-pan. To one pound of the fleſh, put a quarter of a pint of water, a little beaten mace, and grated nutmeg, a ſmall bundle of ſweet herbs, and a little ſalt. Cover it, and let it boil fifteen minutes. Take out the ſweet herbs, put in a quarter of a pint of good cream, a piece of butter the ſize of a walnut, rolled in flour, and a glaſs of white wine. Keep ſhaking the pan all the time one way, till it is thick and ſmooth; then diſh it up, and garniſh with lemon. *Farley*, 88.

To fricaſſee Cod Sounds.

Having cleaned them very well, cut them into little pretty pieces, boil them tender in milk and water, then throw them into a cullender to drain; pour them into a clean ſauce-pan, ſeaſon them with a little beaten mace and grated nutmeg, and a very little ſalt; pour to them juſt cream enough for ſauce, and a good piece of butter rolled in flour; keep ſhaking your ſauce-pan round all the time, till it is thick enough; then diſh it up, and garniſh with lemon. *Glaſſe*, 182.

To fricaſſee Oyſters.

Put a little butter in a ſtew-pan, with a ſlice of ham, a faggot of parſley and ſweet herbs, and one onion ſtuck with two cloves; ſoak it a little on a ſlow fire, then add a little flour, ſome good broth, and a piece of lemon-peel; then put ſcalded oyſters to it, and ſimmer them a little. When ready to ſerve, thicken it with a liaſon made of the yolks of two eggs, a little cream, and a bit of good butter; take out the ham, faggot, onion, and lemon-peel, and add the ſqueeze of a lemon. *Dalrymple*, 408.

To fricaſſee Eggs.

Boil your eggs pretty hard, and ſlice them; then take a little veal gravy, a little cream and flour, a bit of butter, nutmeg, ſalt, pepper, chopped parſley, and a few pickled muſhrooms; boil this up, pour it over the eggs; a hard yolk laid in the middle of the diſh; toaſted ſippets. *Maſon*, 288.

To fricaſſee Muſhrooms.

Peel your muſhrooms, and ſcrape the inſide of them, throw them into ſalt and water; if buttons, rub them with flannel, take them out and boil them with freſh ſalt and water. When they are tender, put in a little ſhred parſley, an onion ſtuck with cloves; toſs them up with a good lump of butter rolled in a little flour. You may put in three ſpoonfuls of thick cream, and a little nutmeg cut in pieces; but take care to take out the nutmeg and onion before you ſend it to table. You may leave out the parſley, and ſtew in a glaſs of wine, if you like it. *Raffald*, 143. *Farley*, 86.

To

To fricaſſee Artichoke-bottoms.

Take artichoke bottoms, either dried or pickled; if dried, you muſt lay them in warm water for three or four hours, ſhifting the water two or three times; then have ready a little cream, and a piece of freſh butter, ſtirred together one way till it is melted; then put in the artichokes, and when they are hot, diſh them up. *Glaſſe*, 196.

To fricaſſee Skirrets.

Having waſhed the roots very well, and boiled them till they are tender, take the ſkin off the roots, and cut them into ſlices. Have ready a little cream, a piece of butter rolled in flour, the yolk of an egg beat, a little nutmeg grated, two or three ſpoonfuls of white wine, a very little ſalt, and ſtir all together. Your roots being in the diſh, pour the ſauce over them. It is a pretty ſide-diſh.

Another way.

Boil the roots till they are tender, blanch them, cut them in pieces; put ſome cream, a little butter rolled in flour, a little chyan, ſalt, and nutmeg, into a ſtew-pan; boil it up, put in the ſkirrets, and let it juſt heat through.

CHAP.

CHAP. XV.

OF FISH.

Turbot au Court Bouillon, with Capers.

WASH and dry a ſmall turbot, then take ſome thyme, parſley, ſweet herbs, and an onion ſliced; put them into a ſtew-pan, then lay in the turbot (the ſtew-pan ſhould be juſt large enough to hold the fiſh) ſtrew over the fiſh the ſame herbs that are under it, with ſome chives and ſweet baſil; then pour in an equal quantity of white wine, and white wine vinegar till the fiſh is covered; then ſtrew in a little bay-ſalt, with ſome whole pepper; ſet the ſtew-pan over a gentle ſtove, increaſing the heat by degrees till it is enough; then take it off the fire, but do not take the turbot out; ſet a ſauce-pan on the fire with a pound of butter, two anchovies ſplit, boned and waſhed, two large ſpoonfuls of capers cut ſmall, ſome chives whole, and a little pepper, ſalt, ſome nutmeg grated, a little flour, a ſpoonful of vinegar, and a little water; ſet the ſauce-pan over the ſtove, and keep ſhaking it round for ſome time, and ſet the turbot on to make it hot; put it in a diſh, and pour ſome of the ſauce over it; lay ſome horſe-radiſh round it, and put what remains of the ſauce in a boat.

Soles, flounders, large plaice, or dabs, are very good done this way. *Maſon*, 212.

Turbot à-la-St.-Menehoult.

Half boil your turbot in water and a little white wine, with a piece of butter, ſliced carrots, a faggot of parſley, four cloves, a little whole pepper, and half a handful of ſalt; then drain it, ſkim the butter off the liquor, and mix it with the yolks of three or four eggs, and a little cullis; thicken it over the fire, and baſte the turbot with it; then put it on the diſh you intend for table, ſtrew it over with bread-crumbs, baſte

baſte it with butter, bake it in the oven till of a good colour, and ſerve with a reliſhing ſauce. *Clermont*, 369.

To fry a Turbot.

Take a ſmall turbot, and cut it acroſs as if it were ribbed. When it is quite dry, flour it, and put it in a large frying-pan, with boiling lard enough to cover it; fry it till it is brown, then drain it; clean the pan, put into it claret or white wine, almoſt enough to cover it, anchovy, ſalt, nutmeg, and a little ginger; put in the fiſh, and let it ſtew till half the liquor is waſted; then take it out, and put in a piece of butter rolled in flour, and a minced lemon; let them ſimmer till of a proper thickneſs, rub a hot diſh with a piece of ſhallot, lay the turbot in the diſh, and pour the ſauce over it.

To bake a Turbot.

Take a diſh about the ſize of the turbot, rub butter thick all over it, throw a little ſalt, a little beaten pepper, and half a large nutmeg, ſome parſley minced fine, and throw all over; pour in a pint of white wine, cut off the head and tail, lay the turbot in the diſh, pour another pint of white wine all over, grate the other half of the nutmeg over it, and a little pepper, ſome ſalt, and chopped parſley. Lay a piece of butter here and there all over, and throw a little flour all over, and then a good many crumbs of bread. Bake it, and be ſure that it is of a fine brown; then lay it in your diſh, ſtir the ſauce in your diſh all together, pour it into a ſauce-pan, ſhake in a little flour, let it boil, then ſtir in a piece of butter and two ſpoonfuls of catchup, let it boil, and pour it into baſons. Garniſh your diſh with lemon; and you may add what you fancy to the ſauce, as ſhrimps, anchovies, muſhrooms, &c. If a ſmall turbot, half the wine will do. It eats finely thus. Lay it in a diſh, ſkim off all the fat, and pour the reſt over it. Let it ſtand till cold, and it is good with vinegar, and a fine diſh to ſet out a cold table. *Glaſſe*, 178.

Turbot with Pontiff Sauce.

Take a fiſh-kettle or ſtew-pan much of the ſize of the turbot, with a fiſh-plate in it, and garniſh it with thin ſlices of ham and veal, ſliced roots and onions, one clove of garlick, a little whole pepper, and three cloves; ſoak it on a ſlow fire near half an hour, then add a bottle of white wine, and as much broth, with ſalt ſufficient; ſtew it on a ſlow fire till the meat is done, then ſtrain the ſauce, put the turbot to it, and ſtew it on a ſlow fire till it is done; then drain it, and ſerve it with pontiff ſauce; or you may ſerve it with the ſauce it was ſtewed in, thickening it with flour and butter, and ſeaſoning it according to taſte and judgment. *Dalrymple*, 304.

Salmon à-la-braiſe.

Make a force-meat thus:—Take a large eel, ſlit it open, and take out the bone, and take the meat quite clean from it; chop it fine, with two anchovies, ſome lemon-peel cut fine, a little pepper and grated nutmeg, with ſome parſley and thyme cut fine, a yolk of an egg boiled hard. Mix them all together, and roll them up in a piece of butter; then take a large piece of fine ſalmon, or a ſalmon-trout, put the force-meat in the belly of the fiſh, ſew it up, and lay it in an oval ſtew-pan that will juſt hold it; then take half a pound of freſh butter, put it into a ſtew-pan. When it is melted, ſhake in a little flour; ſtir it till it is a little brown, then put to it a pint of fiſh broth, with a pint of Madeira. Seaſon it with ſalt, mace, cloves, and whole pepper tied in a muſlin rag; put in an onion and a bunch of ſweet herbs. Stir it all together, and put it to the fiſh. Cover it down very cloſe, and let it ſtew. When the fiſh is almoſt done, put in ſome freſh or pickled muſhrooms, truffles, or morels, cut in pieces; let them ſtew all together till the fiſh is quite done. Take the ſalmon up carefully, lay it in a diſh, and pour the ſauce over it. *Maſon*, 215.

To roll Salmon.

Take a ſide of ſalmon, when ſplit and the bone taken out and ſcalded, ſtrew over the inſide, pepper, ſalt, nutmeg, and mace, a few chopped oyſters, parſley, and crumbs of bread, roll

roll it up tight, put it into a deep pot, and bake it in a quick oven; make the common fiſh ſauce and pour over it. Garniſh with fennel, lemon, and horſe-radiſh. *Raffald*, 24, from *Maſon*, 215.

To broil Salmon:

Cut your freſh ſalmon into thick pieces, and flour them and broil them. Lay them in your diſh, and ſerve them up with plain melted butter in a boat. *Farley*, 51.

Another way.

Cut ſome ſlices from a freſh ſalmon, wipe them clean and dry. Melt ſome butter ſmooth and fine, with a little flour and baſket ſalt. Put the pieces of ſalmon into it, and roll them about that the butter may cover them all over. Then lay them on a nice clean gridiron, and broil them over a clear but very ſlow fire. While the ſalmon is broiling, make ſauce with a couple of anchovies waſhed, boned, and cut into ſmall pieces, and a leek cut into three or four long pieces. Set on a ſauce-pan with ſome butter and a little flour, put in the ingredients, with ſome capers cut ſmall, ſome pepper and ſalt, and a little nutmeg; add to them ſome warm water, and two ſpoonfuls of vinegar; ſhake the ſauce-pan till it boils, and the ſauce is done. When the ſalmon is enough on one ſide, turn it on the other till it is quite enough; take the leek out of the ſauce, pour it into a diſh, and lay the broiled ſalmon upon it.

Salmon in Caſes.

Cut your ſalmon into ſmall pieces, ſuch as will lay rolled in half ſheets of paper. Seaſon it with pepper, ſalt, and nutmeg; butter the inſide of the paper well, fold the paper ſo as nothing can come out, then lay them in a tin plate to be baked, pour a little melted butter over the papers, and then crumbs of bread over them. Do not let your oven be too hot, for fear of burning the paper. A tin oven before the fire does beſt. When you think they are enough, ſerve them up juſt as they are. There will be ſauce enough in the papers; or put the ſalmon in buttered papers only, and broil them. *Glaſſe*, 183.

Salmon with ſhrimp ſauce.

Of a ſalmon, the jowl is preferred to any other part; notch it to the bone on both ſides about an inch apart, lay it in a marinade, put it into ſome long ſtew-pan juſt its bigneſs, if you can, with a fiſh-plate or napkin under it, that you may take it out without breaking; put to it a pint of white wine, a daſh of vinegar, ſome ſweet baſil and thyme, whole pepper, ſalt, and mace, two or three ſhallots, a bunch of parſley and green onions; pour in as much water as will juſt cover it, let your lid be ſhut cloſe upon it, and, about an hour before your dinner, put it over a ſlow ſtove to ſimmer, and prepare your ſauce as follows:—Provide as many ſmall prawns or ſhrimps (the tails only) as you think neceſſary for your piece of ſalmon; put into your ſtew-pan to them a proportionate quantity of cullis; add to it a little baſil, pimpernel, thyme, and parſley, all minced very fine, with a daſh of white wine. Boil all about a quarter of an hour, ſqueeze in the juice of a lemon or two. Take care that the diſh is well drained, and put meat into your diſh. Pour your ſauce over, and ſerve it up. Garniſh with lemons cut in quarters.

Trouts may be done in the ſame manner. *Verral*, 35.

Haſlets of Salmon.

Cut the ſalmon in middling pieces; ſeaſon them with ſweet herbs, pepper, and ſalt, mixed with butter, and the yolk of a raw egg or two; ſkewer them like haſlets, with all the ſeaſoning; ſtrew them with bread-crumbs, and either roaſt or boil them, baſting with oil or butter. When they are done of a good colour, ſerve dry, with what ſauce you think proper in a boat. *Clermont*, 361.

Salmon with ſweet herbs.

Take a piece of butter, and mix it with chopped parſley, ſhallots, ſweet herbs, muſhrooms, pepper, and ſalt; put ſome of this in the bottom of the diſh you intend for table, then ſome thin ſlices of ſalmon upon it, and the remainder of the butter and herbs upon the ſalmon; ſtrew it over with bread crumbs, and baſte it with butter; bake it in the oven.

When it is done, drain the fat from it, and ſerve with a clear reliſhing ſauce. *Dalrymple*, 294.

To dreſs dried Salmon.

Lay your dried ſalmon in ſoak for two or three hours, then lay it on the gridiron, and ſhake a little pepper over it.

To dreſs a Jowl of Pickled Salmon.

Lay your ſalmon in freſh water all night, then lay it in a fiſh-plate, put it into a large ſtew-pan, ſeaſon it with a little whole pepper, a blade or two of mace tied in a coarſe muſlin rag, a whole onion, a nutmeg bruiſed, a bundle of ſweet herbs and parſley, a little lemon-peel; put to it three large ſpoonfuls of vinegar, a pint of white wine, and a quarter of a pound of freſh butter rolled in flour. Cover it cloſe, and let it ſimmer over a ſlow fire for a quarter of an hour, then carefully take up your ſalmon, and lay it in your diſh; ſet it over hot water and cover it. In the mean time, let your ſauce boil till it is thick and good. Take out the ſpice, onion, and ſweet herbs, and pour it over the fiſh. Garniſh with lemon. *Glaſſe*, 178.

Mrs. Maſon, page 216, has the ſame receipt, differently expreſſed.

To dreſs Sturgeon.

Waſh your ſturgeon clean, lay it all night in ſalt and water. The next morning take it out, rub it well with allegar, and let it lie in it for two hours. Then have ready a fiſh-kettle full of boiling water, with one ounce of bay-ſalt, two large onions, and a few ſprigs of ſweet marjoram. Boil your ſturgeon till the bones will leave the fiſh, then take it up, take the ſkin off, and flour it well; ſet it before the fire, baſte it with freſh butter, and let it ſtand till it is of a fine brown. Then diſh it up, and pour into the diſh what ſauce you think proper. Garniſh with criſp parſley and red pickles.

This is a proper diſh for the top or middle. *Raffald*, 29. *Farley*, 29.

Sturgeon broiled.

Take your ſturgeon, ſtew it in as much liquid as will ſtew it, being half fiſh-broth or water, and half white wine, with a little vinegar, ſliced roots, onions, ſweet herbs, whole pepper, and ſalt. When done, ſerve upon a napkin. Garniſh with green parſley, and ſerve with what ſauces you pleaſe in ſauce-boats, ſuch as capers, anchovies, &c. *Clermont*, 365.

Sturgeon Mayence faſhion, or à-la-Mayence.

Take a piece of ſturgeon, of what ſize you think proper, and lard it with Weſtphalia ham, fat and lean cut together. Wrap it in paper and roaſt it, baſting it with butter. Make a ſauce as follows:—Put in a ſtew-pan a few ſlices of ham and veal, ſliced carrots, onions, parſley roots, ſhallots, and three cloves. Soak it on the fire till it begins to catch at bottom, then add a little cullis, half a pint of white wine, ſome whole pepper, and a little ſalt. Reduce it to a proper conſiſtence, then ſkim and ſtrain it. When done, add the juice of half a lemon, and ſerve it upon the ſturgeon.

This is called *à-la-Mayence* from being larded with Weſtphalia ham, termed by the French, *Jambon de Mayence*.

To ſtew Cod.

Cut ſome ſlices of cod as for boiling; ſeaſon them with grated nutmeg, pepper, ſalt, a bunch of ſweet herbs, an onion ſtuck with cloves. Put them into a ſtew-pan, with half a pint of white wine, and a quarter of a pint of water. Cover them cloſe, and let them ſimmer for five or ſix minutes. Then ſqueeze in the juice of a lemon, a few oyſters, and their liquor ſtrained, a piece of butter rolled in flour, and a blade or two of mace. Cover them cloſe, and let them ſtew ſoftly. Shake the pan often to prevent its burning. When the fiſh is enough, take out the onion and ſweet herbs, lay the cod in a warm diſh, and pour the ſauce over it. *Maſon*, 219.

To bake a Cod's Head.

Make the head very clean, butter the pan you intend to bake it in, put the head in the pan, put in a bundle of ſweet herbs, an onion ſtuck with cloves, three or four blades of mace, half a large ſpoonful of black and white pepper, a nutmeg bruiſed, a quart of water, a little piece of lemon-peel, and a little piece of horſe-radiſh. Flour your head, grate a little nutmeg over it, ſtick pieces of butter all over it, and throw raſpings all over that. Send it to the oven to bake. When it is enough, take it out of that diſh, and lay it carefully into the diſh you intend to ſerve it up in. Set the diſh over boiling water, and cover it up to keep it hot. In the mean time, be quick, pour all the liquor out of the diſh it was baked in into a ſauce-pan; ſet it on the fire to boil three or four minutes, then ſtrain it, and put to it a gill of red wine, two ſpoonfuls of catchup, a pint of ſhrimps, half a pint of oyſters or muſſels, liquor and all, but firſt ſtrain it; a ſpoonful of muſhroom pickle, a quarter of a pound of butter rolled in flour. Stir it all together till it is thick and boils, then pour it into the diſh. Have ready ſome toaſt, cut three-corner ways, and fried criſp. Stick pieces about the head and mouth, and lay the reſt round the head. Garniſh with lemon notched, ſcraped horſe-radiſh, and parſley criſped in a plate before the fire. Lay one ſlice of lemon on the head, and ſerve it up hot. *Glaſſe*, 175.

To dreſs a Cod's Head and Shoulders.

Having taken out the gills, and the blood clean from the bone, waſh the head very clean, rub over it a little ſalt and a glaſs of allegar, then lay it on your fiſh-plate. When your water boils, throw in a good handful of ſalt, with a glaſs of allegar, then put in your fiſh, and let it boil gently for half an hour; if it is a large one, three quarters. Take it up very carefully, and ſtrip the ſkin nicely off. Set it before a briſk fire, dredge it all over with flour, and baſte it well with butter. When the froth begins to riſe, throw over it ſome very fine white bread-crumbs. You muſt keep baſting it all the time to make it froth well. When it is of a fine white brown, diſh it up, and garniſh it with a lemon cut in ſlices, ſcraped horſe-radiſh, barberries, a few ſmall fiſh fried and laid

laid round it, or fried oysters. Cut the roe and liver in slices, and lay over it a little of the lobster out of the sauce in lumps, and then serve it. *Raffald*, 20.

To broil Cod.

Having cut a cod into slices of about two inches thick, dry and flour them well; make a good clear fire, rub the gridiron with a piece of chalk, and set it high from the fire. Turn them often till they are quite enough, and of a fine brown. They require great care to prevent them from breaking. Lobster or shrimp sauce.

To dress Salt Cod.

Let your fish lie in water all night, and if you put a glass of vinegar into the water, it will draw out the salt, and make it eat fresh. The next day boil it, and when it is enough, break it into flakes on the dish. Pour over it parsnips boiled and beat fine, with butter and cream; but egg sauce is more generally used. As it very soon grows cold, you must send it to table on a water plate. *Farley*, 28.

Fresh Cod with sweet herbs.

Cut a small cod in five or six pieces, bone it, and marinade it in melted butter, the juice of a lemon, chopped parsley, shallots, and sweet herbs; then lay it upon the dish you intend for table, with all the marinade both under and over, and strew it over with bread-crumbs. Baste it with melted butter, bake it in the oven, and serve with what sauce you think proper. *Dalrymple*, 321.

To crimp Cod.

Cut a very fresh cod into slices, and throw it into pump water and salt; set over a stove a fish-kettle, or stew-pan, almost full of spring water, and salt enough to make it taste brackish. Make it boil very quick, and then put in the slices of cod, and keep them boiling; skim them very clean; they will take about eight or nine minutes; then take out the fish, and lay them on a fish plate. Shrimp or oyster-sauce.

To dreſs Cod Sounds.

Steep them as you do the ſalt cod, and boil them in a large quantity of milk and water. When they are very tender and white, take them up, and drain the water out; then pour the egg-ſauce boiling hot over them, and ſerve them up.

To broil Cod Sounds.

Lay them a few minutes in hot water; then take them out, and rub them well with ſalt, and take off the ſkin and black dirt, when they will look white. After this, put them into water, and give them a boil. Take them out, flour them well, pepper and ſalt them, and then put them on the grid-iron. As ſoon as they are enough, lay them on your diſh, and pour melted butter and muſtard over them.

To broil Crimp Cod.

Having put a gallon of pump-water into a pot, ſet it on the fire, put in it a handful of ſalt; boil it up ſeveral times, and ſkim it often. When it is well cleared from the ſcum, take a middling cod, as freſh as you can get, throw it into a tub of freſh pump water; let it lie a few minutes, and then cut it into ſlices two inches thick; throw theſe into the boiling brine, and let it boil briſkly for a few minutes; then take out the ſlices; take great care not to break them, and lay them on a ſieve to drain. When they are well dried, flour them, and lay them at a diſtance upon a very good fire to broil. Lobſter or ſhrimp ſauce. *Maſon*, 220.

To dreſs Herrings.

The moſt general way of dreſſing herrings is to broil or fry them, with melted butter.

To fry Herrings.

Scale them, gut them, cut off their heads, waſh them clean, dry them in a cloth, flour them, and fry them in butter. Have ready a good many onions peeled and cut thin. Fry them of a light brown with the herrings. Lay the herrings

rings in your diſh, and the onions round; butter and muſtard in a cup. You muſt do them with a quick fire. *Glaſſe*, 180.

Another way.

Scale, clean, and dry them well; lay them ſeparately on a board, and ſet them to the fire two or three minutes before you want them, it will keep the fiſh from ſticking to the pan; duſt them with flour. When your dripping or butter is boiling hot, put in your fiſh, a few at a time, fry them over a briſk fire. When you have fried them all, ſet the tails one up againſt another in the middle of the diſh; then fry a large handful of parſley criſp, take it out before it loſes its colour, lay it round them, and parſley-ſauce in a boat; or, if you like onions better, fry them, lay ſome round your diſh, and make onion-ſauce for them; or you may cut off the heads, after they are fried, chop them, and put them into a ſauce-pan, with ale, pepper, ſalt, and an anchovy; thicken it with flour and butter, ſtrain it, then put it in a ſauce-boat. *Raffald*, 33. *Farley*, 59.

Herrings with Muſtard ſauce.

Gut and wipe the herrings very clean. Melt ſome butter. Add chopped parſley, ſhallots, green onions, pepper, and ſalt. Dip the herrings in this, and roll them in bread-crumbs. Then broil them, and ſerve them with a ſauce, made of melted butter, flour, broth, a little vinegar, pepper, and ſalt. When ready to ſerve, add muſtard according to judgment. *Clermont*, 384.

To bake Herrings.

Having well cleaned your herrings, lay them on a board, take a little black and Jamaica pepper, a few cloves, and a good deal of ſalt; mix them together, then rub it all over the fiſh, lay them ſtraight in a pot, cover them with allegar, tie ſtrong paper over the pot, and bake them in a moderate oven. If your allegar is good, they will keep two or three months. You may eat them either hot or cold.

Soals with force-meat.

Provide a pair of large ſoals, or three or four of a leſſer ſize, take the ſkin off from both ſides, and ſoak them in a marinade for an hour. Dry them upon a cloth, cut them down the middle, and with the point of your knife raiſe up the fillets. Make a little force-meat of the fleſh of a couple of plaice or flounders, a morſel of ſuet, ſeaſon with a muſhroom or two, a green onion and parſley minced, pepper and ſalt, and nutmeg. Scrape a bit of bacon, and fry it very gently. Let it cool, and pound it well with a bit of bread well ſoaked, and a couple of eggs, taking away one white. Lift up the fleſh of the ſoals, and croud in as much as you can. Bruſh ſome egg over them, and ſtrew crumbs of bread, a little oil, or oiled butter, poured upon it. Bake them about half an hour of a fine colour, and ſend them up, garniſhed with ſome little pats of your force-meat fried, and ſome parſley. For your ſauce, take a little ſweet baſil, pimpernel, thyme, and parſley, a ſhallot or two minced fine, with a ladle of your clear gravy, and a daſh of white wine, pepper, and ſalt. Boil all together for a few minutes, ſqueeze in a lemon or two, and ſend it up in a fiſh ſauce-boat.

Small prills are good done in this manner, or any other firm-fleſhed fiſh. *Verral*, 72.

Soals à-la-Francoiſe.

Put a quart of water and half a pint of vinegar into an earthen diſh; ſkin and clean a pair of ſoals, put them into the vinegar and water, let them lie two hours, then take them out and dry them with a cloth; then put them into a ſtew-pan with a pint of white wine, a quarter of a pint of water, a very little thyme, a little ſweet marjoram, winter ſavoury, and an onion ſtuck with four cloves. Put in the ſoals, ſprinkle a very little bay-ſalt, and cover them cloſe; let them ſimmer very gently till they are enough. Take them out, lay them in a warm diſh before the fire; put into the liquor, after it is ſtrained, a piece of butter rolled in flour, let it boil till of a proper thickneſs. Lay the ſoals in a diſh, and pour the ſauce over them.

A ſmall turbot, or any flat fiſh, may be dreſſed in the ſame manner. *Maſon*, 225.

To ſtew Soals.

Having taken the fleſh from the bones of your ſoals, cut each of them into eight pieces. Put into a ſtew-pan a quart of boiled gravy, a quarter of a pint of Madeira, or white wine, ſome white pepper pounded, grated nutmeg, a piece of lemon-peel; ſtew theſe together for near an hour; add ſome cream, a piece of butter mixed with flour. Keep the ſauce ſtirring till it boils, put in the fiſh, ſtew it for a quarter of an hour; take out the lemon-peel, ſqueeze in ſome lemon-juice. The fiſh may be ſtewed whole in the ſame ſauce, and, if more convenient, cut the fiſh as before directed, and make a little gravy with the bones and head.

To ſtew Soals, Plaice, or Flounders.

Half fry them in three ounces of butter of a fine brown, then take up your fiſh, and put to your butter a quart of water, and boil it ſlowly a quarter of an hour, with two anchovies and an onion ſliced; then put in your fiſh again, with an herring, and ſtew them gently twenty minutes; then take out your fiſh, and thicken the ſauce with butter and flour, and give it a boil; then ſtrain it through a hair ſieve over the fiſh, and ſend them up hot.

N. B. If you chooſe cockle or oyſter liquor, put it in juſt before you thicken the ſauce, or you may ſend oyſters, cockles, or ſhrimps, in a ſauce-boat to table. *Raffald*, 31.

To fry Soals.

Having ſkinned them, rub them over with yolk of egg, ſtrew on them very fine bread-crumbs, or flour them; fry them with a briſk fire.—Anchovy ſauce.

Another way.

Scale and trim the ſoals properly, and ſkin the black ſide; mix ſome bread-crumbs with a very little flour; baſte the ſoals with beat eggs, and ſtrew them over with the bread-crumbs; fry them in hogs'-lard of a good colour. Garniſh with fried parſley, and ſerve with anchovy ſauce, &c. in a ſauce-boat. *Dalrymple*, 312.

To

To marinade Soals.

Boil them in ſalt and water, bone and drain them, and lay them on a diſh with their belly upwards. Boil ſome ſpinach, and pound it in a mortar; then boil four eggs hard, chop the yolks and white ſeparate, and lay green, white, and yellow among the ſoals, and ſerve them up with melted butter in a boat. *Farley*, 136.

To bake Soals.

Gut, waſh, and ſkin them, cut off their heads and tails, ſlit them along the back, and ſeaſon them with ſalt, pepper, ſweet herbs, parſley, and whole chives. Rub a diſh with butter, and lay in the ſoals. Pour a little melted butter over them, and ſtrew over that ſome bread grated fine. Bake them of a fine brown; and when enough, take off all the fat. Pour ſome anchovy-ſauce in a diſh, and lay the ſoals upon it.

To fry Whitings.

Gut the whitings by the gills, trim and dry them well, bathe them with beat eggs, and roll them in fine bread-crumbs, mixed with a very little flour; fry them with hogs'-lard of a good colour, and garniſh with fried parſley. Serve with plain butter, or what ſauce you think proper, in a ſauce-boat.

Another way.

Waſh, gut, and ſkin them, turn the tails in their mouths, dry them in a cloth, and flour them well all over; fill the frying-pan with lard enough to cover them. When it boils, put them in, and fry them of a fine brown. Lay them on a coarſe cloth to drain, then put them on a warm diſh. Sauce —ſhrimp, oyſter, or anchovy. They are proper garniſh for ſalmon or cod. *Maſon*, 227.

To broil Whitings or Haddocks.

Gut and waſh them, dry them with a cloth, and rub a little vinegar over them, it will keep the ſkin on better. Duſt them

them well with flour, rub your gridiron with butter, and let it be very hot when you lay the fiſh on, or they will ſtick; turn them two or three times on the gridiron. When enough, ſerve them up, and lay pickles round them, with plain melted butter, or cockle ſauce. They are a pretty diſh for ſupper. *Raffald*, 35.

Mackarel à-la Maitre d'Hotel.

Take three mackarel, and wipe them very dry with a clean cloth; cut them down the back from head to tail, but not open them; flour them, and broil them nicely; chop a handful of parſley, and a handful of green onions very fine, mix them up with butter, pepper, and ſalt. Put your mackarel in the diſh, and put the parſley, &c. into the cut in the back, and put them before the fire till the butter is melted. Squeeze the juice of two lemons over them, and ſend them up hot. *Glaſſe*, 179.

To broil Mackarel whole.

Cut off the heads of your mackarel, gut them, waſh them clean, pull out the roe at the neck end, boil it in a little water, then bruiſe it with a ſpoon; beat up the yolk of an egg, with a little nutmeg, a little lemon-peel cut fine, a little thyme, ſome parſley boiled and chopped fine, a little pepper and ſalt, a few crumbs of bread. Mix all well together, and fill the mackarel; flour it well, and broil it nicely. Let your ſauce be plain butter, with a little catchup or walnut-pickle.

Another way.

Clean your mackarel, ſplit them down the back, and ſeaſon them with pepper and ſalt, ſome mint, parſley, and fennel, chopped very fine. Flour them, and fry them of a fine light brown, and put them on a diſh and ſtrainer. Let your ſauce be fennel and butter, and garniſh with parſley. *Farley*, 51.

Mackarel au Court Bouillon.

Put in a ſtew-pan ſome weak broth, half a pint of white wine, ſliced roots, onions, ſweet herbs, pepper, and ſalt; boil

boil this together about half an hour, then boil the fiſh in it; make a ſauce with a piece of butter, a little flour, one ſhallot chopped very fine, ſome ſcalded fennel chopped, and a little of the boiling liquid. When ready to ſerve, add the ſqueeze of a lemon. *Clermont*, 382.

To bake Mackarel.

Cut their heads off, waſh and dry them in a cloth, cut them open, rub the bone with a little bay-ſalt beat fine; take ſome mace, black and white pepper, a few cloves, all beat fine; lay them in a long pan, and between every layer of fiſh, put two or three bay-leaves, cover them with vinegar; tie writing-paper over them firſt, and then thick brown paper doubled; they muſt be put into a very ſlow oven, and will take a long time doing. When they are enough, uncover them, let them ſtand till they are cold, then pour away all the vinegar they were baked in, cover them with ſome more vinegar, and put in an onion ſtuck with cloves. Send them to a very ſlow oven again, and let them ſtand two hours. They will keep a great while. Always take them out with a ſlice; the hands will ſpoil them. The great bones taken out are good boiled.

To ſtew a Trout.

Stuff a ſmall trout with grated bread, a piece of butter, parſley chopped, lemon-peel grated, pepper, ſalt, nutmeg, ſavory herbs and yolk of egg, mixed; put it into a ſtew-pan, with a quart of good boiled gravy, ſome Madeira, an onion, a little whole pepper, a few cloves, a piece of lemon-peel; ſtew it in this gently till enough; add a little flour mixed in ſome cream, a little catchup; boil it up; ſqueeze in ſome lemon-juice. *Maſon*, 231.

Trout à-la-Chartreuſe.

Scale and clean the fiſh, and cut each in three pieces; ſtew them in broth, with pepper, ſalt, and two or three ſliced lemons peeled. Make a ſauce with a little butter rolled in bread-crumbs, chopped parſley, ſhallots, muſhrooms, a little baſil, pepper, and ſalt, a little fiſh-broth, and a glaſs of white wine. Put the fiſh upon the diſh you intend for table; ſqueeze

ſqueeze the juice of a Seville orange upon them, then the ſauce over, and ſtrew them over with a few fine bread-crumbs. *Dalrymple*, 289.

To fry Trout or Perch.

Scale, gut, and waſh them, dry them well, then lay them ſeparately on a board before the fire; two minutes before you fry them, duſt them well with flour, and fry them a fine brown in roaſt drippings or rendered ſuet. Serve them up with melted butter and criſped parſley. *Raffald*, 36.

To marinade Trout.

Fry them in a ſufficient quantity of oil to cover them, put them in when the oil is boiling hot. When they are criſp, lay them to drain till they are cold; then take ſome white wine and vinegar, of each an equal quantity, with ſome ſalt, whole pepper, nutmeg, cloves, mace, ſliced ginger, ſavoury, ſweet marjoram, thyme, roſemary, a bay-leaf, and two onions; let theſe boil together for a quarter of an hour; put the fiſh into a ſtew-pan, pour the marinade to them hot; put in as much oil as white wine and vinegar, which muſt be according to the quantity of fiſh that are done, as the liquor muſt cover them, and they will then keep a month. Serve them with oil and vinegar.

Pike with force-meat.

Prepare your pike thus:—Gut it without cutting it open, but take care it is well cleaned; cut a notch down the back, from head to tail, turn it round, and faſten the tail in the mouth, and lay it in a marinade. For your force-meat, take the udder of a leg of veal, or the kidney part of a loin of lamb, ſome fat bacon cut in dice, the ſpawn or melt of the fiſh, ſome green onions, a muſhroom or two, or truffles, parſley, and ſalt, a little nutmeg and pepper; add a morſel of butter to fry it, chop it all well, and the crumb of a French roll ſoaked in cream or milk; pound all together in a large mortar, with three or four eggs; try if it is ſeaſoned to your mind, and fill the belly of your fiſh, and cloſe up that part that is cut in the back, make it nice and even; take two or three eggs, daub it well over, and ſtrew ſome crumbs of bread

bread upon it, and bake it in a gentle oven, the time according to the bigneſs of your pike. For your ſauce, to two or three ladles of your cullis, add two or three large ſpoonfuls of whole capers, ſome parſley minced fine, the juice of two lemons, a little minced ſhallot, and ſerve it up in your hot diſh, but not poured over.

As this diſh is baked, garniſh with a large quantity of fried parſley. *Verral*, 37.

Pike au Court Bouillon.

Gut, waſh, and ſcale your pike, lay it in a pan, and pour over it ſome boiling vinegar and ſalt; let it lie for an hour; then take it out, and put into it ſome pepper, a little ſalt, cloves, ſweet herbs, an onion, and a bay-leaf, with a piece of butter; wrap it up in a napkin, and put it into a ſtew-pan, with ſome white wine, a little verjuice, a lemon ſliced, a nutmeg, cloves, and a bay-leaf; make this liquor boil very faſt, then put in the pike. When it is enough, lay it on a warm diſh, ſtrain the liquor into a ſaucepan, add to it an anchovy waſhed and boned, a few capers, a little water, and a piece of butter rolled in flour; let theſe ſimmer till of a proper thickneſs, then pour them over the diſh.

To ſtew Pike.

Make a brown with butter and flour, then add a pint of red wine, a faggot, four cloves, two dozen ſmall onions half boiled, pepper and ſalt, then the pike cut in pieces. Stew it ſlowly till the fiſh is done. Take out the faggot, and add a piece of butter. When ready to ſerve, add two chopped anchovies, and a ſpoonful of capers; garniſh with fried bread, and ſerve the ſauce over all. You may alſo add artichoke bottoms, muſhrooms, carp roes, &c. *Clermont*, 338.

To dreſs a Brace of Carp.

Put a piece of butter into a ſtew-pan, melt it, and put in a large ſpoonful of flour, keep it ſtirring till it is ſmooth; then put in a pint of gravy, and a pint of red port or claret; a little horſe-radiſh ſcraped, eight cloves, four blades of mace, and a dozen corns of all-ſpice; tie them in a little linen rag; a bundle of ſweet herbs, half a lemon, three anchovies, a little

little onion chopped very fine; ſeaſon with pepper, ſalt, and chyan pepper, to your liking; ſtew it for half an hour, then ſtrain it through a ſieve into the pan you intend to put your fiſh in. Let your carp be well cleaned and ſcaled; then put the fiſh in with the ſauce, and ſtew them very gently for half an hour; then turn them, and ſtew them fifteen minutes longer. Put in along with your fiſh ſome truffles and morels ſcalded, ſome pickled muſhrooms, an artichoke-bottom, and about a dozen large oyſters; ſqueeze the juice of half a lemon, ſtew it five minutes; then put your carp in the diſh, and pour all the ſauce over; garniſh with fried ſippets, and the roe of the fiſh done thus:—Beat the roe up well with the yolks of two eggs, a little flour, a little lemon-peel chopped fine, ſome pepper, ſalt, and a little anchovy-liquor. Have ready a pan of beef-dripping boiling; drop the roe in to be as big as a crown-piece; fry it of a light brown, and put it round the diſh, with ſome oyſters fried in batter, and ſome ſcraped horſe-radiſh. Stick your fried ſippets in the fiſh.

N. B. If you are in a great hurry, while the ſauce is making you may boil the fiſh with ſpring-water, half a pint of vinegar, a little horſe-radiſh, and a bay-leaf. Put your fiſh in the diſh, and pour the ſauce over it. *Glaſſe*, 124.

To ſtew Carp white.

Scale, gut, and waſh them; put them into a ſtew-pan, with two quarts of water, half a pint of white wine, a little mace, whole pepper, and ſalt, two onions, a bunch of ſweet herbs, and a ſtick of horſe-radiſh; cover the pan cloſe, let it ſtand an hour and a-half over a ſlow fire; then put a gill of white wine into a ſauce-pan, with two anchovies chopped, an onion, a little lemon-peel, a quarter of a pound of butter rolled in flour, a little thick cream, and a large tea-cup full of the liquor the carp was ſtewed in; boil them a few minutes, drain your carp, add to the ſauce the yolks of two eggs mixed with a little cream; when it boils up, ſqueeze in the juice of half a lemon; diſh up your carp, and pour your ſauce hot upon it. *Raffald*, 26. *Farley*, 74.

To ſtew Carp brown.

Put a quart of good gravy into the ſtew-pan, add the blood of the carp, (if agreeable) half a pint of ſmall beer, (if bitter, only

only a quarter of a pint) a quarter of a pint of red wine, a large onion, half a dozen cloves, a piece of lemon-peel, and horse-radish; let them stew gently till reduced to the quantity that is wanted. Strain the liquor; add to it catchup, lemon-juice, some of the hard roe bruised, chyan, a little salt, if necessary. Simmer this; and, if not thick enough, mix a little flour smooth in some gravy, and boil it up in it, stirring it. Let the carp be boiled, and well drained on a cloth; put it into the sauce, simmer it two or three minutes. Let the remainder of the roe be mixed with egg, a little grated lemon-peel and nutmeg, fried in little cakes; garnish the dish with these sippets, cut with three corners, and fried dry, horse-radish and sliced lemon. *Mason*, 235.

To dress Carp the best way.

When you kill your carp, save the blood, scale and clean them well; have ready some rich gravy made of beef and mutton, seasoned with pepper, salt, mace, and onion; strain it off before you stew your fish in it; boil your carp first before you stew it in the gravy. Be careful not to boil them too much before you put in the carp; then let it stew on a slow fire about a quarter of an hour, thicken the sauce with a good lump of butter rolled in flour; garnish your dish with fried oysters, fried toast cut three-corner ways, pieces of lemon, scraped horse-radish, and the roe of the carp cut in pieces; some fried, and the other boiled; squeeze the juice of a lemon into the sauce just before you send it up. Dish it up handsomely, and very hot.

Carp à-la-Jacobine.

Put two dozen of small onions blanched in a stew-pan, with a few sliced truffles, a piece of butter, and a faggot of parsley and sweet herbs; simmer this on a slow fire till it catches a little; then add three half pints of white wine, and put a carp to it cut in pieces, with a little broth, pepper, and salt; reduce the sauce; when ready to serve, add a liason made of three yolks of eggs and cream, and the juice of half a lemon. *Dalrymple*, 267.

To dreſs Carp au Blue.

Take a brace of carp alive, and gut them, but neither waſh nor ſcale them; tie them to a fiſh-drainer, and put them into a fiſh-kettle, and pour boiling vinegar over till they are blue; or you may hold them down in a fiſh-kettle with two forks, and another perſon pour the vinegar over them. Put in a quart of boiling water, a handful of ſalt, ſome horſe-radiſh cut in ſlices; boil them gently twenty minutes. Put a fiſh-plate in the diſh, a napkin over that, and ſend them up hot. Garniſh with horſe-radiſh. Boil half a pint of cream, and ſweeten it with fine ſugar for ſauce, in a boat or baſon. *Glaſſe*, 124.

To fry Carp.

Take a brace of carp, ſcale, gut, and clean them, dry them well in a cloth, flour them, and put them into a frying-pan of boiling lard; let them be of a fine brown. Fry the roes, and cut ſome thin ſlices of bread with three corners; fry them. Lay the fiſh on a coarſe cloth to drain; then put them into the diſh, the roes on each, the toaſts between. Anchovy ſauce.

To ſtew Tench or Carp.

Having gutted and ſcaled your fiſh, waſh them, and dry them well with a clean cloth; dredge them well with flour, fry them in dripping, or ſweet rendered ſuet, till they are a light brown; then put them in a ſtew pan, with a quart of water, and the ſame quantity of red wine, a meat-ſpoonful of lemon-pickle, another of browning, the ſame of walnut or mum-catchup; a little muſhroom-powder, and chyan to your taſte; a large onion ſtuck with cloves, and a ſtick of horſe-radiſh. Cover your pan cloſe to keep in the ſteam; let them ſtew gently over a ſlow fire till your gravy is reduced to juſt enough to cover your fiſh in the diſh. Then take the fiſh out, and put them on the diſh you intend for table; ſet the gravy on the fire, and thicken it with flour and a large lump of butter; boil it a little, and ſtrain it over your fiſh. Garniſh them with pickled muſhrooms, and ſcraped horſe-radiſh; put a bunch of pickled barberies, or a ſprig of myrtle in their mouths, and ſend them to table.

It is a top diſh for a grand entertainment. *Raffald*, 29.

To fry Tench.

Gut, waſh, and dry them well in a cloth; ſlit them down the back, ſprinkle a little ſalt over them, and dredge them with flour; fry them of a fine brown in boiling lard. Sauce—anchovy, with muſhrooms, truffles, and capers, all chopped ſmall, and ſtewed in gravy, with the juice of a lemon, and a little fiſh-cullis.

To fry Perch.

Scale and gut your perch, and waſh them clean; ſcore them at ſome diſtance on the ſides, but not very deep; dry them well, and flour them all over; fry them in oiled butter. When they are of a fine brown, lay ſome criſped parſley round the fiſh. For ſauce, take plain butter. Some make the following ſauce: Two ounces of browned butter; put to it ſome flour, a few chives chopped ſmall, ſome parſley, a few freſh muſhrooms cut ſmall, and a little boiling water. Lay the perch in this liquor after they are fried, and let them ſtew gently for four or five minutes; then lay them in a warm diſh; add two large ſpoonfuls of capers cut ſmall, thicken it up with butter and flour, and pour it over them. *Maſon*, 239.

To dreſs Perch in Water Souchy.

Having ſcaled, gutted, and waſhed them, put ſome ſalt in your water; when it boils, put in your fiſh, with an onion cut in ſlices, and ſeparated into round rings, and a handful of parſley; put as much milk as will turn the water white. The perch being enough, put them in a ſoup-diſh, and pour a little of the water over them, with the parſley and the onions; ſerve it up with butter and parſley in a boat; onions may be omitted, if you think proper. Trout may be boiled the ſame way.

Smelts à-la-St.-Menehoult.

The ſmelts being well cleaned, put them in a ſtew-pan with a piece of butter, chopped parſley, ſhallots, green onions, ſweet herbs, pepper and ſalt; give them a few turns in this over

over the fire; then take them out, and add two or three yolks of eggs to the butter; mix it well together, dip the ſmelts in it, and ſtrew them over with bread-crumbs. Serve with melted butter and lemon-juice, or verjuice; or a reliſhing ſauce in a ſauce-boat, and garniſh with fried parſley. *Clermont*, 349.

Smelts in ſavoury Jelly.

Seaſon your ſmelts with pepper and ſalt, bake them and drain them. When they are cold, pour the jelly over them; or break the jelly, and heap over them.

To fry Smelts.

Draw the guts out at the gills, but leave in the melt or roe; dry them with a cloth, beat an egg, rub it over them with a feather, and ſtrew crumbs of bread over them. Fry them with hog's lard or beef-ſuet, and put in your fiſh when it is boiling hot. Shake them a little, and fry them till they are of a fine brown. Drain them on a diſh, or in a ſieve; and when you diſh them up, put a baſon, bottom up, in the middle of your diſh, and lay the tails of your fiſh on it. *Farley*, 57.

To pitchcock Eels.

Take a large eel, and ſcour it well with ſalt to clean off all the ſlime; then ſlit it down the back, take out the bone, and cut it in three or four pieces; take the yolk of an egg and put over the inſide, ſprinkle crumbs of bread, with ſome ſweet herbs and parſley chopped very fine, a little nutmeg grated, and ſome pepper and ſalt mixed all together; then put it on a gridiron over a clear fire, broil it of a fine light brown, diſh it up, and garniſh with raw parſley and horſe-radiſh; or put a boiled eel in the middle, and the pitchcocked round. Garniſh with anchovy ſauce, and parſley and butter in a boat. *Glaſſe*, 184.

To pitchcock Eels another way.

Skin your eels, gut them and waſh them, then dry them with a cloth; ſprinkle them with pepper, ſalt, and a little

dried ſage; turn them backward and forward, and ſkewer them; rub your gridiron with beef ſuet, broil them a good brown, put them on your diſh with good melted butter, and lay round fried parſley. *Raffald*, 37.

Eel à-la-Nivernois.

Skin and trim the eel, cut it in pieces about three inches long, and marinade it about two hours with oil, chopped parſley, ſhallots, muſhrooms, pepper and ſalt; make as much of the marinade ſtick to it as poſſible; ſtrew it with crumbs of bread, broil it on a ſlow fire, baſting with the remainder of the marinade; when done of a good colour, ſerve with a *Nivernois-ſauce*. *Dalrymple*, 279.

To ſtew Eels.

Skin, gut, and waſh your eels very clean in ſix or eight waters, to waſh away all the ſand; then cut them in pieces about as long as your finger; put juſt water enough for ſauce; put in a ſmall onion ſtuck with cloves, a little bundle of ſweet herbs, a blade or two of mace, and ſome whole pepper, in a thin muſlin rag. Cover it cloſe, and let them ſtew very ſoftly.

Take care to look at them now and then; put in a little piece of butter rolled in flour, and a little chopped parſley. When you find they are quite tender, and well done, take out the onion, ſpice, and ſweet herbs. Put in ſalt enough to ſeaſon it; then diſh them up with the ſauce.

To broil Eels.

Having ſkinned and cleanſed your eels, rub them with the yolk of an egg, ſtrew over them bread crumbs, chopped parſley, ſage, pepper and ſalt; baſte them well with butter, and ſet them in a dripping-pan; roaſt or broil them, and ſerve them up with parſley and butter.

To broil or roaſt Eels.

Having ſkinned and cleaned a large eel, mix bread crumbs, grated lemon-peel, parſley chopped, pepper, ſalt, nutmeg, a few oyſters chopped, a bit of butter, and a yolk of an egg.

Stuff

Stuff the eel, ſew it up, turn it round, rub it with yolk of egg, ſtrew over it fine bread-crumbs, ſtick on bits of butter, a little water in the diſh. Bake it either in a common or Dutch oven. Serve it with white fiſh ſauce; add to it what gravy comes from the fiſh, firſt taking off the fat. The oyſters in the ſtuffing may be omitted. Or, ſtrip the ſkin off the eel to the tail, ſcotch it, rub it with pepper and ſalt; ſtuff it with the above ingredients, draw the ſkin over it, ſkewer it round, hang it in the Dutch oven, roaſt it; or put it on a gridiron, at a great diſtance, over a clear fire. When it is near done, ſet it lower to brown. Anchovy, or white fiſh-ſauce. *Maſon*, 244.

To fry Eels.

Cut one or two eels in pieces; cut out the back-bone, and ſcore it on both ſides; marinade it about an hour in vinegar, with parſley, ſliced onions, ſhallots, and four cloves; then drain it, baſte it with eggs and bread-crumbs, fry it of a good colour, garniſh with fried parſley, and ſerve with a reliſhing ſauce in a ſauce-boat. *Clermont*, 344.

Another way.

Having made your eels very clean, cut them in pieces, ſeaſon them with pepper and ſalt, flour them, and fry them in butter. Let your ſauce be plain melted butter, with the juice of a lemon. Let them be well drained from the fat before you lay them in the diſh.

To bake Sprats.

Rub them with ſalt and pepper; and to every two pints of vinegar put one pint of red wine. Diſſolve a penny-worth of cochineel, lay your ſprats in a deep earthen diſh; pour in as much red wine, vinegar, and cochineel, as will cover them; tie a paper over them, ſet them in an oven all night. They will eat well, and keep for ſome time. *Raffald*, 34.

CHAP. XVI.

OF SAUCES.

Sauce Poivrade.

TAKE a little butter, ſliced onions, bits of carrot, parſley-root, two cloves of garlick, two cloves, a laurel-leaf. Soak all together till it takes colour; then add ſome cullis, a little vinegar and broth, ſalt and pepper; boil it to the conſiſtence of ſauces; ſkim and ſift it for uſe. *Dalrymple*, 43.

Another way.

Take half a pint of veal gravy, a quarter of a pint of vinegar, with ten young onions whole, a large one ſliced, and half an anchovy; let them boil ſome time, and then ſtrain it off, preſſing it very hard; add to the liquor a little ſalt, and as much pepper as will make it agreeable to the taſte.

Sauce for a Cod's Head.

Pick out a good lobſter; if it be alive, ſtick a ſkewer in the vent of the tail to keep out the water. Throw a handful of ſalt into the water, and, when it boils, put in the lobſter, which muſt boil half an hour. If it has ſpawn, pick them off, and pound them exceedingly fine in a marble mortar. Put them into half a pound of melted butter, then take the meat out of your lobſter, pull it in bits, and put it in your butter, with a large ſpoonful of lemon-pickle, the ſame quantity of walnut-catchup, a ſlice of an end of a lemon, one or two ſlices of horſe-radiſh, as much beaten mace as will lie on a ſix-pence, and ſeaſon to your taſte with ſalt and chyan pepper. Boil them one minute, and then take out the horſe-radiſh and lemon, and ſerve it in your ſauce-boat. If lobſters cannot be had, you may make uſe of oyſters or ſhrimps

the

the ſame way. And if you can get no kind of ſhell fiſh, you may then add two anchovies cut ſmall, a ſpoonful of walnut-liquor, and a large onion ſtuck with cloves. *Raffald*, 21. *Farley*, 144.

Parſley and Butter.

Tie up ſome parſley in a bunch, waſh it, and put it into ſome boiling water with a little ſalt; after it has boiled up very quick two or three times, take it out and chop it very fine; then mix it with ſome melted butter.

Poor Man's Sauce.

Cut ſome young onions into water, with ſome chopped parſley. It is very good with roaſted mutton.

Another way, called, by the French, Sauce a Pauvre Homme.

Slice half a lemon, boil it in a little broth with two or three chopped ſhallots, pepper and ſalt, and a ſpoonful of oil; and ſerve in a ſauce-boat. *Clermont*, 37.

Lemon Sauce for boiled Fowls.

Take a lemon and pare off the rind, cut it into ſlices, and take the kernels out, cut it into ſquare bits; blanch the liver of the fowl and chop it fine; mix the lemon and liver together in a boat, and pour ſome hot melted butter on it, and ſtir it up. Boiling it will make it go to oil.

Muſhroom Sauce for white Fowls of all ſorts.

Take about a quart of freſh muſhrooms, well cleaned and waſhed, cut them in two, put them in a ſtew-pan, with a little butter, a blade of mace, and a little ſalt; ſtew it gently for half an hour, then add a pint of cream, and the yolks of two eggs beat very well, and keep ſtirring it till it boils up; then ſqueeze half a lemon, put it over your fowls or turkies, or in baſons, or in a diſh, with a piece of French bread, firſt buttered, then toaſted brown, and juſt dip it in boiling wa-

ter; put it in the diſh, and the muſhrooms over. *Glaſſe*, 70. *Farley*, 146.

Another way.

Take a piece of butter, mix it with flour; boil it up in ſome cream, not forgetting to ſhake the ſauce-pan; throw in ſome muſhrooms, ſalt, and nutmeg, and boil it up. Or you may put the muſhrooms into butter melted, with a little veal gravy, ſalt, and grated nutmeg.

Celery Sauce.

Waſh and clean ten heads of celery, cut off the green tops, and take out the outſide ſtalks, cut them into thin bits, and boil it in gravy till it is tender; thicken it with flour and butter, and pour it over your meat. A ſhoulder of mutton, or a ſhoulder of veal, roaſted, is very good with this ſauce. *Raffald*, 104.

Caper Sauce.

Take ſome capers, chop half of them, put the reſt in whole; chop alſo a little parſley very fine, with a little bread grated very fine, and ſome ſalt; put theſe into butter melted very ſmooth, Some only chop the capers a little, and put them into the butter. *Farley*, 139, from *Maſon*, 320.

Shallot Sauce.

Take five or ſix ſhallots, chopped fine, put them into a ſauce-pan with a gill of gravy, a ſpoonful of vinegar, and ſome pepper and ſalt; ſtew them for a minute, then pour them into your diſh, or put it in ſauce-boats.

Egg Sauce.

Take two eggs and boil them hard. Firſt chop the whites, then the yolks, but neither of them very fine, and put them together. Then put them into a quarter of a pound of good melted butter, and ſtir them well together.

Apple Sauce.

Pare, core, and ſlice your apples, then put a little water in the ſauce-pan to keep them from burning, and a bit of lemon-peel. When they are enough, take out the peel, bruiſe the apples, add a lump of butter, and a little ſugar.

Onion Sauce.

Boil eight or ten large onions, change the water two or three times while they are boiling. When enough, chop them on a board, to keep them from growing of a bad colour; put them in a ſauce-pan with a quarter of a pound of butter, and two ſpoonfuls of thick cream; boil it a little, and pour it over your diſh. *Raffald*, 59.

Another way.

Having peeled your onions, boil them in milk and water, put a turnip with them into the pot (it draws out the ſtrength); change the water twice; pulp them through a cullender, or chop them; then put them in a ſauce-pan with ſome cream, a piece of butter, a little flour, ſome pepper and ſalt. They muſt be very ſmooth.

Gooſeberry Sauce.

Put ſome coddled gooſeberries, a little juice of ſorrel, and a little ginger, into ſome melted butter.

Fennel Sauce.

Having boiled a bunch of fennel and parſley, chop it ſmall, and ſtir into ſome melted butter.

Bread Sauce.

Put a pretty large piece of crumb of bread, that is not new, into half a pint of water, with an onion, a blade of mace, and a few pepper-corns in a bit of cloth; boil theſe a few minutes; take out the onion and ſpice, maſh the bread very ſmooth, add a piece of butter and a little ſalt.

Bread-

Bread-ſauce for a pig is made the ſame, with the addition of a few currants picked, waſhed, and boiled in it.

Mint Sauce.

Waſh your mint perfectly clean from grit and dirt, chop it very fine, and put to it vinegar and ſugar.

Sauce Robert.

Cut ſome large onions into ſquare pieces, cut ſome fat bacon in the ſame manner, put them together into a ſauce-pan over the fire, ſhake them round to prevent their burning. When they are brown, put in ſome good veal gravy, with a little pepper and ſalt; let them ſtew gently till the onions are tender, then put in a little ſalt, ſome muſtard and vinegar, and ſerve it hot. *Maſon*, 323. *Farley*, 140.

Another way.

Slice ſeveral onions, fry them in butter, turning often till they take colour; then add a little cullis and good broth, pepper and ſalt; let them boil half an hour, and reduce to a ſauce; when ready, add muſtard. You may ſift it for thoſe who only like the flavour of onions. *Dalrymple*, 41.

Anchovy Sauce.

Put an anchovy into a pint of gravy, then take a quarter of a pound of butter rolled in flour, and ſtir all together till it boils. You may add a little juice of a lemon, catchup, red wine, and walnut liquor, juſt as you think proper.

Plain butter melted thick, with a ſpoonful of walnut pickle, or catchup, is a good ſauce, or anchovy: in ſhort, you may put as many things as you pleaſe into ſauce. *Glaſſe*, 123.

Shrimp Sauce.

Waſh half a pint of ſhrimps very clean, and put them into a ſtew-pan, with a ſpoonful of anchovy liquor, and a pound of butter melted thick. Boil it up for five minutes, and ſqueeze in half a lemon. Toſs it up, and put it into your ſauce-boat.

Another

Another way.

Mix a good handſome piece of butter with ſome flour, boil it up in ſome rich gravy; put in the ſhrimps; give them a boil.

To criſp Parſley.

Having picked and waſhed your parſley, put it into a Dutch oven, or on a ſheet of paper; do not ſet it too near the fire; turn it till it is quite criſp. Lay little bits of butter on it, but not to be greaſy. It is a better method than that of frying it.

Plain Sour Sauce.

Take ſome freſh ſorrel-leaves, pick off the ſtalks, bruiſe the leaves, and put them in a plate with their juice; ſtrew on ſome pepper and ſalt, ſtir it all together, and ſerve it cold.

White Sauce for Fiſh.

Having waſhed two anchovies, put them into a ſauce-pan, with one glaſs of white wine, and two of water, half a nutmeg, and a little lemon-peel. When it has boiled five or ſix minutes, ſtrain it through a ſieve. Add to it a ſpoonful of white wine vinegar, thicken it a little, then put in near a pound of butter rolled in flour. Boil it well, and pour it hot upon your fiſh. *Raffald*, 27.

White Sauce for Fowls or Chickens.

Take a little ſtrong veal gravy, with a little white pepper, mace, and ſalt, boiled in it. Have it clear from any ſkin or fat. As much cream, with a little flour mixed in the cream, a little mountain wine to your liking. Boil it up gently for five minutes, then ſtrain it over your chickens or fowls, or in boats.

A white

A white Sauce for Veal.

To a pint of good veal gravy, put a ſpoonful of lemon-pickle, half an anchovy, a tea-ſpoonful of muſhroom powder, or a few pickled muſhrooms; give it a gentle boil; then put in half a pint of cream, the yolks of two eggs beat fine; ſhake it over the fire after the eggs and cream are in, but do not let it boil, as that would curdle the cream.

Sauce Ravigotte à-la-Bourgeoiſe.

Provide ſome ſage, parſley, a little mint, thyme, and baſil; tie them in a bunch, and put them into a ſauce-pan of boiling water; let them boil a minute, then take them out, and ſqueeze the water from them; chop them very fine, and add to them a clove of garlick, and two large onions minced fine. Put them into a ſtew-pan with half a pint of broth, ſome pepper, and a little ſalt; boil them up, and put in a ſpoonful of vinegar. *Maſon*, 324.

Sauce à-la-Nivernois.

Put in a ſmall ſtew-pan two ſlices of ham, a clove of garlick, a laurel-leaf, ſliced onions and roots; let it catch, then add a little broth, two ſpoonfuls of cullis, a ſpoonful of tarragon vinegar; ſtew it an hour on a ſlow fire, then ſift it through a ſieve, and ſerve it for a reliſhing ſauce. *Clermont*, 31.

Sauce for Pheaſants or Partridges.

Theſe birds are uſually ſerved up with gravy-ſauce in the diſh, and bread-ſauce in a boat.

Sauce for Wild Duck, Teal, &c.

Take a proper quantity of veal-gravy, with ſome pepper and ſalt; ſqueeze in the juice of two Seville oranges; add a little red wine, and let the red wine boil ſome time in the gravy.

Pontiff

Pontiff Sauce.

Soak ſome ſlices of veal, ham, ſliced onions, carrots, parſley, a head of celery; let it catch; then add a little white wine, and ſome good broth, a clove of garlick, four ſhallots, two cloves, a little coriander, two ſlices of peeled lemon; boil on a ſlow fire till the meat is done; ſkim it, and ſift it in a ſieve; add a little cullis, and ſome fine chopped parſley, a little before you uſe it. *Dalrymple*, 47.

To make Force-meat Balls.

Force-meat balls are a great addition to all made-diſhes, made thus:—Take half a pound of veal, and half a pound of ſuet cut fine, and beat in a marble mortar or wooden bowl. Have a few ſweet herbs and parſley ſhred fine, a little mace dried and beat fine, a ſmall nutmeg grated, or half a large one, a little lemon-peel cut very fine, a little pepper and ſalt, and the yolks of two eggs. Mix all theſe well together, then roll them in little round balls, and ſome in little long balls; roll them in flour, and fry them brown. If they are for any thing of white ſauce, put a little water in a ſauce-pan, and when the water boils, put them in, and let them boil for a few minutes, but never fry them for white ſauce. *Glaſſe*, 21. *Farley*, 139.

Sauce for a boiled Salmon.

Having boiled a bunch of fennel and parſley, chop them ſmall, and put it into ſome good melted butter, and ſend it to table in a ſauce-boat; another with gravy-ſauce.

To make the gravy-ſauce, put a little brown gravy into a ſauce-pan with one anchovy, a tea-ſpoonful of lemon-pickle, a meat-ſpoonful of liquor from your walnut-pickle, one or two ſpoonfuls of the water that the fiſh was boiled in; it gives it a pleaſant flavour; a ſtick of horſe-radiſh, a little browning and ſalt; boil them three or four minutes, thicken it with flour and a good lump of butter, and ſtrain it through a hair ſieve.

N. B. This is a good ſauce for moſt kinds of fiſh. *Raffald*, 242.

An excellent Sauce for moſt kinds of Fiſh.

Take ſome mutton or veal gravy, put to it a little of the water that drains from your fiſh; when boiled enough, put it in a ſauce-pan, and put in a whole onion, one anchovy, a ſpoonful of catchup, and a glaſs of white wine; thicken it with a lump of butter rolled in flour, and a ſpoonful of cream; if you have oyſters, cockles, or ſhrimps, put them in after you take it off the fire, but it is extremely good without. You may uſe red wine inſtead of white, by leaving out the cream.

To make Oyſter Sauce.

The oyſters being opened, waſh them out of the liquor, then ſtrain it; put that and the oyſters into a little boiled gravy; juſt ſcald them; add ſome cream, a piece of butter mixed with flour, and ſome catchup; ſhake all up; let it boil, but not much, as it will make the oyſters grow hard and ſhrink; yet care ſhould be taken that they are enough, as nothing is more diſagreeable than for the oyſters to taſte raw. Or melted butter only, with the oyſters and their liquor. *Maſon*, 327.

Another way.

Take a pint of large oyſters, ſcald them, and then ſtrain them through a ſieve, waſh the oyſters very clean in cold water, and take the beards off; put them in a ſtew-pan, pour the liquor over them, but be careful to pour the liquor gently out of the veſſel you have ſtrained it into, and you will leave all the ſediment at the bottom, which you muſt avoid putting into your ſtew-pan; then add a large ſpoonful of anchovy liquor, two blades of mace, half a lemon; enough butter rolled in flour to thicken it; then put in half a pound of butter, boil it up till the butter is melted, then take out the mace and lemon, ſqueeze the lemon-juice into the ſauce, give it a boil up, ſtir it all the time, and then put it into your boats or baſons.

N. B. You may put in a ſpoonful of catchup, or the ſame quantity of mountain wine. *Glaſſe*, 123.

Aſpic Sauce.

Infuſe chervil, tarragon, burnet, garden-creſs, and a little mint, in a little cullis for about half an hour; then ſift it, and add to it a ſpoonful of garlick-vinegar, pepper, and ſalt; ſerve up in a ſauce-boat. *Clermont*, 38.

Lobſter Sauce.

Bruiſe the body of a lobſter into thick melted butter, and cut the fleſh into it in ſmall pieces; ſtew all together, and give it a boil; ſeaſon with a little pepper, ſalt, and a very ſmall quantity of mace.

Another way.

Procure a lobſter that has a good deal of ſpawn, pull the meat to pieces with a fork; do not chop it; bruiſe the body and the ſpawn with the back of a ſpoon; break the ſhell, boil it in a little water to give it a colour; ſtrain it off, melt ſome butter in it very ſmooth, with a little horſe-radiſh and a very little chyan; take out the horſe-radiſh, mix the body of the lobſter well with the butter, then add the meat, and give it a boil, with a ſpoonful of catchup or gravy, if agreeable. Some people chooſe only plain butter. *Maſon*, 327.

[*Culliſſes are uſed for thickening all ſorts of ragoos, ſoups, &c. and to give them an agreeable flavour. I have given the following receipts for making ſeveral of them, as they may probably be agreeable to ſome of my readers; though I have found by long experience, that* Lemon-pickle *and* Browning *(which ſee) anſwers much better both for taſte and beauty. It is infinitely cheaper, and prevents a great deal of unneceſſary trouble.*]

A Cullis for all ſorts of Ragoos and rich Sauces.

Take two pounds of veal, two ounces of ham, two or three cloves, a little nutmeg, a blade of mace, ſome parſley-roots, two carrots cut to pieces, ſome ſhallots, two bay-leaves; ſet theſe over a ſtove in an earthen veſſel; let them do very gently for half an hour cloſe covered, obſerving they

do

do not burn; put beef-broth to it, let it ſtew till it is as rich as it is required to be, and then ſtrain it.

A Cullis for all ſorts of Butcher's Meat.

The quantity of your meat muſt be proportioned to your company. If ten or twelve, you cannot take leſs than a leg of veal and a ham, with all the fat, ſkin, and outſide cut off. Cut the leg of veal in pieces about the thickneſs of your fiſt; place them in your ſtew-pan, and then the ſlices of ham, two carrots, an onion cut in two; cover it cloſe, let it ſtew ſoftly at firſt, and as it begins to be brown, take off the cover and turn it, to colour it on all ſides the ſame; but take care not to burn the meat. When it has a pretty brown colour, moiſten your cullis with broth made of beef, or other meat; ſeaſon your cullis with a little ſweet baſil, ſome cloves, with ſome garlick; pare a lemon, cut it in ſlices, and put it into your cullis, with ſome muſhrooms. Put into a ſtew-pan a good lump of butter, and ſet it over a ſlow fire; put into it two or three handfuls of flour, ſtir it with a wooden ladle, and let it take a colour. If your cullis be pretty brown, you muſt put in ſome flour. Your flour being brown with your cullis, pour it very ſoftly into your cullis, keeping it ſtirring with a wooden ladle; then let your cullis ſtew ſoftly, and ſkim off all the fat; put in two glaſſes of Champagne, or other white wine; but take care to keep your cullis very thin, ſo that you may take the fat off and clarify it. To clarify it, you muſt put it in a ſtove that draws well, and cover it cloſe, and let it boil without uncovering till it boils over; then uncover it, and take off the fat that is round the ſtew-pan, then wipe it off the cover alſo, and cover it again. When your cullis is done, take out the meat, and ſtrain your cullis through a ſtrainer. This cullis is for all ſorts of ragoos, fowls, pies, and terrines. *Glaſſe*, 108.

A Cullis for Fiſh.

Gut a large pike, and lay it whole upon the gridiron; turn it often. When done, take it off; take off the ſkin, and take the meat from the bones; boil ſix hard eggs, and take out the yolks; blanch a few almonds, beat them to a paſte in a marble mortar, and then add the yolks of the eggs; mix theſe well with butter, and put in the fiſh; beat them all to

mash; then take half a dozen onions, and cut them into slices, two parsnips, three carrots; set on a stew-pan, put in a piece of butter to brown, and when it boils, put in the roots; turn them till they are brown, and then pour in a little pea broth to moisten them. When they have boiled a few minutes, strain it into another sauce-pan; put in a whole leek, some parsley, and sweet basil, half a dozen cloves, some mushrooms and truffles, and a few crumbs of bread; let it stew gently a quarter of an hour, and then put in the fish from the mortar; let it stew some time longer; it must not boil up, because that would make it brown. When it is done, strain it through a coarse sieve.

It serves to thicken all made-dishes and soups for Lent.

Cullis of Craw-fish.

Get the middling sort of craw-fish, put them over the fire, seasoned with salt, pepper, and onion, cut in slices. Being done, take them out, pick them, and keep the tails after they are scalded; pound the rest together in a mortar; the more they are pounded, the finer your cullis will be. Take a piece of veal, about the size of your fist, with a small piece of ham, an onion cut into four, put it in to sweat gently. If it sticks but very little to the pan, powder it a little. Moisten it with broth, put in it some cloves, sweet basil in branches, some mushrooms, with lemon, pared and cut in slices. When done, skim the fat well off, let it be of a good taste; then take out your meat with a skimmer, and go on to thicken it with a little essence of ham. Then put in your craw-fish, and strain it off. Being strained, keep it for a first course of craw-fish.

Ham Cullis.

This is done with slices of veal-fillet, and ham sufficient to give it a pretty strong taste; add all sorts of roots; then add broth without salt, a glass of white wine, a nosegay of thyme and parsley, half a laurel-leaf, one clove of garlick, a few mushrooms, and shallots. *Dalrymple*, 11.

A white Cullis.

Cut a piece of veal into ſmall bits, take ſome thin ſlices of ham, and two onions cut into four pieces; moiſten it with broth, ſeaſoned with muſhrooms, a bunch of parſley, green onions, and three cloves; let it ſtew. Being ſtewed, take out all your meat and roots with a ſkimmer, put in a few crumbs of bread, and let it ſtew ſoftly; take the white of a fowl, or two chickens, and pound it in a mortar; when well pounded, mix it in your cullis, but it muſt not boil, and your cullis muſt be very white; but if it is not white enough, you muſt pound two dozen of ſweet almonds blanched, and put into your cullis. Let it be of a good taſte, and ſtrain it off, then put it in a ſmall kettle, and keep it warm. You may uſe it for white loaves, white cruſt of bread and biſcuits. *Glaſſe*, 110.

A family Cullis.

Take a piece of butter rolled in flour, ſtir it in your ſtew-pan till the flour takes a fine yellow colour; then add ſmall broth, a little gravy, a glaſs of white wine, a bundle of parſley, thyme, laurel, and ſweet baſil, two cloves, a little nutmeg or mace, a few muſhrooms, whole pepper, and ſalt; boil for an hour on a ſlow fire; ſift it through a lawn ſieve, well ſkimmed from fat. This cullis is made either with meat or fiſh broth, according to your fancy. *Clermont*, 9.

A Cullis of Roots.

Take ſome carrots, parſnips, parſley-roots, and onions; cut them in ſlices, put them into a ſtew-pan over the fire, and ſhake them round; take a dozen and an half of blanched almonds, and the crumb of two French rolls, ſoaked firſt in good fiſh broth; pound them with the roots in a mortar, then boil all together; ſeaſon them with pepper and ſalt, and ſtrain it off, and uſe it for herb or fiſh ſoups. *Maſon*, 332.

To make Lemon Pickle.

Take twenty-four lemons, grate off the out-rinds very thin, and cut them in four quarters, but leave the bottoms whole,

whole, rub on them equally half a pound of bay-ſalt, and ſpread them on a large pewter diſh; either put them in a cool oven, or let them dry gradually by the fire, till all the juice is dried into the peels; then put them into a well-glazed pitcher, with an ounce of mace, and half an ounce of cloves beat fine, an ounce of nutmeg cut into thin ſlices, four ounces of garlick peeled, half a pint of muſtard-ſeed bruiſed a little, and tied in a muſlin bag; pour two quarts of boiling white-wine vinegar upon them, cloſe the pitcher well up, and let it ſtand five or ſix days by the fire; ſhake it well up every day, then tie it up, and let it ſtand for three months to take off the bitter. When you bottle it, put the pickle and lemon in a hair ſieve, preſs them well to get out the liquor, and let it ſtand till another day, then pour off the fine, and bottle it. Let the other ſtand three or four days, and it will refine itſelf. Pour it off, and bottle it; let it ſtand again, and bottle it till the whole is refined. It may be put into any white ſauce, and will not hurt the colour. It is very good for fiſh-ſauce and made-diſhes. A tea-ſpoonful is enough for white, and two for brown ſauce for a fowl. It is a moſt uſeful pickle, and gives a pleaſant flavour. Always put it in before you thicken the ſauce, or put any cream in, leſt the ſharpneſs ſhould make it curdle. *Raffald*, 80.

CHAP. XVII.

ELEGANT SMALL SAVOURY DISHES OF VEGETABLES, FRUITS, &c.

Artichoke Bottoms with Eggs.

TAKE your artichoke bottoms, and boil them in hard water; if dry ones, in ſoft water; put a good lump of butter in the water; it will make them boil in half the time, and they will be white and plump. When you put them up, put the yolk of an hard egg in the middle of every bottom, and pour good melted butter upon them, and ſerve them up. You may lay aſparagus or brocoli between every bottom. *Raffald*, 290.

To fry Artichoke Bottoms.

Having blanched them in water, flour them, and fry them in freſh butter. Lay them in your diſh, and pour melted butter over them. Or you may put a little red wine into the butter, and ſeaſon with nutmeg, pepper, and ſalt. *Glaſſe*, 197. *Farley*, 56.

A Ragoo of Artichoke Bottoms.

If dried, let them lie in warm water for two or three hours, changing the water; put to them ſome good gravy, muſhroom catchup or powder, chyan, and ſalt; thicken with a little flour. Boil theſe together.

Artichokes Dutch faſhion.

Take ſix or eight artichoke bottoms, brazed very tender, and put them in a ſtew-pan with a little good broth, a little butter rolled in flour, pepper, and ſalt, a faggot of ſweet herbs;

herbs; ſtew over a ſlow fire about a quarter of an hour. When ready to ſerve, add a little boiled chopped parſley, and the ſqueeze of a lemon. *Dalrymple*, 430.

A Ragoo of Celery.

Cut the white part of your celery into lengths, boil it till it is tender; fry and drain it, flour it, put into it ſome rich gravy, a very little red wine, ſalt, pepper, nutmeg, and catchup; boil it up.

Another way.

Having taken off all the outſides of your heads of celery, cut them in pieces, put them in a toſſing-pan, with a little veal-gravy or water; boil them till they are tender; put to it a ſpoonful of lemon-pickle, a meat-ſpoonful of white wine, and a little ſalt; thicken it with flour and butter, and ſerve them up with ſippets. *Raffald*, 286.

To fry Celery.

When boiled, dip it in batter, fry it of a light brown in hogs'-lard; put it on a plate, and pour melted butter over it.

Cucumbers ſtewed.

Having pared your cucumbers, ſlice them about the thickneſs of a crown piece; ſlice ſome onion. Fry them both; drain and ſhake a little flour over them. Put them into a ſtew-pan with ſome good gravy, chyan, and ſalt; ſtew them till tender. Or they may be ſtewed in their own liquor, without being fried, chyan, and ſalt. Or take out the ſeeds, quarter the cucumbers, ſtew them till clear in ſome boiled gravy; mix a little flour with ſome cream, a very little white wine, and white pepper pounded. Boil it up. *Maſon*, 338.

To ragoo Cucumbers.

Slice two cucumbers and two onions, and fry them in a little butter, then drain them in a ſieve, put them into a ſauce-pan, add ſix ſpoonfuls of gravy, two of white wine, and a blade of mace; let them ſtew five or ſix minutes. Then

take a piece of butter as big as a walnut rolled in flour, a little ſalt, and chyan pepper; ſhake them together, and when it is thick, diſh them up. *Glaſſe*, 113.

Cucumbers with Eggs.

Pare ſix large young cucumbers, and cut them into ſquares about the ſize of a dice, put them into boiling water; let them boil up, and take them out of the water, and put them into a ſtew-pan, with an onion ſtuck with cloves, a good ſlice of ham, a quarter of a pound of butter, and a little ſalt; ſet it over the fire a quarter of an hour, keep it cloſe covered, ſkim it well, and ſhake it often, as it is apt to burn; then dredge in a little flour over them, and put in as much veal-gravy as will juſt cover the cucumbers; ſtir it well together, and keep a gentle fire under it till no ſcum will riſe; then take out the ham and onion, and put in the yolks of two eggs, beat up with a tea-cupful of cream; ſtir it well for a minute, then take it off the fire, and juſt before you put it in the diſh, ſqueeze in a little lemon-juice. Have ready five or ſix poached eggs to lay on the top.

Cucumbers ſtuffed with force-meat.

Peel as many cucumbers as you propoſe for a diſh; take out the middle with an apple corer, blanch them a little in boiling water, and fill them with a force-meat made of roaſted poultry; braze them with ſome thin ſlices of bacon, a little broth, two or three onions, a faggot of parſley and ſweet herbs, one carrot ſliced, three cloves, a little whole pepper and ſalt. When done, drain and wipe them, and ſerve with a good reliſhing cullis-ſauce.

To ragoo Muſhrooms.

Peel ſome large muſhrooms, and take out the inſide. Broil them on a gridiron, and when the outſide is brown, put them in a toſſing-pan, with a quantity of water ſufficient to cover them. Let them ſtand ten minutes, then put to them a ſpoonful of white wine, as much of browning, and a very little allegar. Thicken it with butter and flour, and boil it a little. Serve it up with ſippets round the diſh. *Farley*, 80, from *Raffald*, 288.

Another

Another way.

Scrape the inſide of ſome large muſhrooms, and broil them. When a little brown, put them into ſome gravy thickened with ale, a little flour, a very little Madeira, ſalt, and chyan; a little juice of lemon. Boil theſe together.

To ſtew Muſhrooms.

Firſt put your muſhrooms in ſalt and water, then wipe them with a flannel, and put them again in ſalt and water; then throw them into a ſauce-pan by themſelves, and let them boil up as quick as poſſible; then put in a little chyan pepper, and a little mace; let them ſtew in this a quarter of an hour, then add a tea-cupful of cream, with a little flour and butter the ſize of a walnut. Serve them up as ſoon as done.

Muſhroom Loaves.

Take ſmall buttons, and waſh them as for pickling, boil them a few minutes in a little water; put to them a little cream, a piece of butter rolled in flour, ſalt, and pepper; boil this up, and fill ſome ſmall Dutch loaves. If they are not to be had, ſmall French rolls will do, the crumb taken out; but not ſo well as the loaves. *Maſon*, 339.

Stewed Peas and Lettuce.

Take a quart of green peas, and two large cabbage-lettuces, cut ſmall acroſs, and waſhed very clean; put them in a ſtew-pan with a quart of gravy, and ſtew them till tender; put in ſome butter rolled in flour, ſeaſon with pepper and ſalt. When of a proper thickneſs, diſh them up.

N. B. Some like them thickened with the yolks of four eggs; others prefer an onion chopped very fine, and ſtewed with them, with two or three raſhers of lean ham. *Glaſſe*, 116.

Another way.

Boil and drain the peas, ſlice and fry the lettuce; put them into ſome good gravy; ſhake in a little flour; add

chyan and ſalt, and a very little ſhred mint; boil this up, ſhaking it.

Another way.

Having ſhelled your peas, boil them in hard water, with ſalt in it, drain them in a ſieve; then ſlice your lettuces and fry them in freſh butter; put your peas and lettuces into a toſſing-pan, with a little good gravy, pepper, and ſalt; thicken it with flour and butter, put in a little ſhred mint, and ſerve it up in a ſoup-diſh. *Raffald*, 289.

To ragoo Aſparagus.

Scrape and clean one hundred graſs, and throw them in cold water; then cut as far as they are good and green, and take two heads of endive, clean picked and waſhed, and cut very ſmall; a young lettuce, clean waſhed and cut ſmall, and a large onion peeled and cut ſmall. Put a quarter of a pound of butter into a ſtew-pan, and when it is melted, throw in the above ingredients. Toſs them about, and fry them ten minutes; then ſeaſon them with a little pepper and ſalt, ſhake in a little flour, toſs them about, and pour in half a pint of gravy. Let them ſtew till the ſauce is very thick and good, and then pour all into your diſh. Garniſh with a few of the little tops of the graſs. *Farley*, 80.

Aſparagus and Eggs.

Toaſt a piece of bread as large as you have occaſion for, butter it, and lay it in your diſh; butter ſome eggs and lay over it. In the mean time, boil ſome graſs tender, cut it ſmall, and lay it over the eggs.

N. B. The eggs are buttered thus:—take as many as you want, beat them well, put them into a ſauce-pan with a good piece of butter, a little ſalt; keep beating them with a ſpoon till they are thick enough, then pour them on the toaſt.

An Amulet of Aſparagus.

Beat up ſix egs with cream, boil ſome fine aſparagus, and when boiled, cut off all the green in ſmall pieces; mix them with the eggs, and add pepper and ſalt. Make your pot hot,

hot, and put in a ſlice of butter, then put them in, and ſend them up hot. They may be ſerved on buttered toaſts.

To make an Amulet.

Beat ſix eggs, ſtrain them through a hair ſieve, and put them into a frying-pan, in which is prepared a quarter of a pound of hot butter. Throw in a little boiled ham, ſcraped fine, ſome ſhred parſley, and ſeaſon them with pepper, ſalt, and nutmeg. Fry it brown on the under ſide, and lay it on your diſh, but do not turn it. Hold a hot ſalamander over it for half a minute, to take off the raw look of the eggs. Some put in clary and chives, and ſome put in onions. Serve it with curled parſley ſtuck in it.

An Amulet with Onions.

Fry four ſliced onions in butter, till they are quite done. Add the yolks of three eggs, and a little chopped parſley. Make two ſmall amulets without ſalt, put the onions upon them, and a few fillets of anchovies; roll them lengthways. Have ready ſome pieces of bread cut like toaſts, and fried in butter. Cut the amulets the ſame ſize of the bread upon which you put them. Pour a little melted butter over, and ſtrew them with raſped Parmeſan-cheeſe, and bread-crumbs. Give them a colour in the oven, and ſerve with a reliſhing-ſauce under. *Dalrymple*, 413.

To ragoo Cauliflowers.

Take a large cauliflower, or two ſmall ones, pick as if you intended them for pickling; ſtew them till they are enough in a rich brown cullis, ſeaſoned with pepper and ſalt; put them in a diſh, and pour the cullis over them. Boil ſome ſprigs of the cauliflower very white, and lay round them. *Maſon*, 337. *Farley*, 81.

To broil Potatoes.

Boil them, then peel them, cut them in two, and broil them till they are brown on both ſides; then lay them in the plate or diſh, and pour melted butter over them.

To fry Potatoes.

Cut your potatoes into thin ſlices, as large as a crown piece, fry them brown, lay them in the plate or diſh, pour melted butter and ſack and ſugar over them. Theſe make a pretty corner plate.

To maſh Potatoes.

Boil them, peel them, and put them into a ſauce-pan; maſh them well, and put a pint of milk to two pounds of potatoes; add a little ſalt, ſtir them well together, and take care that they do not ſtick to the bottom; then take a quarter of a pound of butter, ſtir it in, and ſerve it up.

To ſcollop Potatoes.

Having firſt boiled your potatoes, beat them fine in a bowl with good cream, and a lump of butter and ſalt; put them into ſcollop ſhells, make them ſmooth on the top, ſcore them with a knife, lay thin ſlices of butter on the top of them, put them in a Dutch oven to brown before the fire. Three ſhells is ſufficient for a diſh. *Raffald*, 287.

Another way.

The meally ſort are beſt. Boil them, beat them very fine, put to them cream, the yolk of an egg, pepper, ſalt, a piece of butter. Do not make them too moiſt. Fill ſome ſcollop-ſhells, ſmooth the tops with the back of a ſpoon, rub them over with a little yolk of egg, ſet them in a Dutch oven to brown. They will riſe before the fire, and, if nicely done, are a pretty ſupper diſh. *Maſon*, 341.

To fry Chardoons.

Cut them about ſix inches long, and ſtring them, then boil them till tender. Take them out, have ſome butter melted in your ſtew-pan, flour them, and fry them brown. Send them in a diſh, with melted butter in a cup. Or you may tie them up in bundles, and boil them like aſparagus. Put a toaſt under them, and pour a little melted butter over them;

them; or cut them into dice, and boil them like peas. Toſs them up in butter, and ſend them up hot. *Glaſſe*, 195.

Another way.

Boil them till they are tender, then dip them in batter made of a ſpoonful of flour and ale; fry them in a pan of boiling lard, pour melted butter over them, and ſerve them up.

Another way.

Boil them as above directed, toſs them up in a little gravy, ſome catchup, chyan, and ſalt; thicken with a bit of butter, mixed with a little flour; a little juice of lemon.

Chardoons à-la-Fromage.

String them, cut them an inch long, ſtew them in a little red wine till they are tender; ſeaſon with pepper and ſalt, and thicken it with a piece of butter rolled in flour; then pour them into your diſh, ſqueeze ſome juice of orange over it, then ſcrape Parmeſan or Cheſhire cheeſe all over them; then brown it with a cheeſe-iron, and ſerve it up quick and hot.

To ſtew Pears.

Take ſix pears, pare them, and either quarter them or ſtew them whole. Lay them in a deep earthen pan, with a few cloves, a piece of lemon-peel, a gill of red wine, and a quarter of a pound of fine ſugar. If the pears are very large, they will require half a pound of ſugar, and half a pint of red wine. Cover them cloſe with brown paper, and ſtew them in an oven till they are enough. They may be ſerved up hot or cold. They make a very pretty diſh with one whole, and the reſt cut in quarters, and the cores taken out. *Farley*, 72.

To ſtew Pears in a ſauce-pan.

Put them into a ſauce-pan with the ingredients mentioned in the preceding article, cover them, and do them over a ſlow fire.

fire. When they are enough, take them off; add a penny-worth of cochineal bruiſed very fine.

Another way.

Procure ſome of the largeſt ſtewing-pears, ſtick a clove in the bloſſom end of each, then put them in a well-tinned ſauce-pan, with a new pewter ſpoon in the middle; fill it with hard water, and ſet it over a ſlow fire for three or four hours, till the pears are ſoft, and the water reduced to a ſmall quantity; then put in as much loaf ſugar as will make it a thick ſyrup, and give the pears a boil in it; then cut ſome lemon-peel like ſtraws, and hang them about your pears, and ſerve them up with the ſyrup in a deep diſh. *Raffald*, 206.

To bake Pears.

Pare them, cut them in halves, and core them; then put them into an earthen pan with a few cloves, a little water and red wine, and about half a pound of ſugar to ſix pears; bake them in an oven moderately hot, then ſet them over a ſlow fire; let them ſtew gently; cut in a lemon-peel in ſmall ſhreds. If the ſyrup is not rich enough, add more ſugar. *Maſon*, 433.

Eggs and Broccoli.

Boil you broccoli tender, obſerving to ſave a large bunch for the middle, and ſix or eight little thick ſprigs to ſtick round. Toaſt a bit of bread as large as you would have it for your diſh or butter plate. Butter ſome eggs thus:—take ſix eggs, or as many as you have occaſion for, beat them well, put them into a ſauce-pan with a good piece of butter, a little ſalt; keep beating them with a ſpoon till they are thick enough, then pour them on the toaſt. Set the largeſt bunch of broccoli in the middle, and the other little pieces round and about, and garniſh the diſh with little ſprigs of broccoli. This is a pretty ſide-diſh, or a corner-plate. *Glaſſe*, 197.

To broil Eggs.

Cut a toaſt round a quartern loaf, brown it, lay it in your diſh, butter it, and very carefully break ſix or eight eggs on the

the toaſt. Take a red-hot ſhovel and hold it over them. When they are done, ſqueeze a Seville orange over them, grate a little nutmeg over it, and ſerve it up for a ſide-plate. Or you may poach your eggs and lay them on a toaſt; or toaſt your bread criſp, and pour a little boiling water over it. Seaſon it with a little ſalt, and then lay your poached eggs upon it.

Eggs Ducheſs faſhion.

Boil a pint of cream and ſugar, a little orange-flower water, and a piece of lemon-peel; poach ſix or eight eggs in it; take out the eggs, reduce the cream for ſauce to ſerve upon them. *Dalrymple*, 416.

Spinach and Eggs.

Pick and waſh your ſpinach very clean in ſeveral waters, put it into a ſauce-pan with a little ſalt; cover it cloſe, and ſhake the pan often. When it is juſt tender, and whilſt it is green, throw it into a ſieve to drain; lay it in your diſh. Have ready a ſtew-pan of water boiling, and break as many eggs into cups as you would poach. When the water boils, put in the eggs, have an egg-ſlice ready to take them out with, lay them on the ſpinach, and garniſh the diſh with orange cut into quarters, with melted butter in a cup.

To force Eggs.

Scald two cabbage lettuces with a few muſhrooms, parſley, ſorrel, and chervil; then chop them very ſmall, with the yolks of hard eggs, ſeaſoned with ſalt and nutmeg; then ſtew them in butter, and when they are enough, put in a little cream, then pour them into the bottom of a diſh. Then chop the whites very fine, with parſley, nutmeg, and ſalt. Lay this round the brim of the diſh, and run a red-hot fire-ſhovel over it to brown it.

To poach Eggs with Toaſts.

Pour your water in a flat-bottomed pan, with a little ſalt. When it boils, break your eggs carefully in, and let them boil

boil two minutes; then take them up with an egg-ſpoon, and lay them on buttered toaſts. *Raffald*, 289.

Eggs with Sauſages.

Fry ſome ſauſages, and then a ſlice of bread; lay the ſauſages on the bread, with a poached egg between each link. If the toaſt is too ſtrong fried, butter it a little.

The common way of dreſſing eggs is to poach them, and ſerve them on a buttered toaſt, or on ſtewed ſpinach or ſorrel.

CHAP. XVIII.

OF PUDDINGS.

Preliminary Obſervations on Puddings.

IN boiled puddings, particular care is required that the cloth be clean, and remember to dip it in boiling water, let it be well floured, and give your cloth a ſhake. If it is a bread pudding, tie it looſe; if a batter-pudding, tie it cloſe; and never put your pudding in till the water boils. If you boil it in a baſon, butter it, and boil it in plenty of water, without covering the pan, and turn it often. When it is enough, take it up in the baſon, let it ſtand a few minutes to cool, then untie the ſtring, wrap the cloth round the baſon, lay your diſh over it, and turn the pudding out; then take off the baſon and cloth with great care, otherwiſe a light pudding is liable to be broken in turning out. When you make a batter-pudding, firſt mix the flour well with a little milk, then gradually put in the ingredients, by which means it will be perfectly ſmooth and without lumps. But, for a plain batter-pudding, the beſt method is to ſtrain it through a coarſe hair ſieve, that it may neither have lumps nor the treadles of the eggs; and for all other puddings, ſtrain the eggs when you beat them. With reſpect to baking, all bread and cuſtard puddings require time, and a moderate oven, that will raiſe and not burn them. Batter and rice puddings a quick oven. Be particularly careful to butter the pan or diſh before you put in your pudding.

A baked Almond Pudding.

Having boiled the ſkins of two lemons very tender, beat them very fine; beat half a pound of almonds in roſe-water, and a pound of ſugar very fine; then melt half a pound of butter, and let it ſtand till it is quite cold; beat the yolks of eight eggs, and the whites of four; mix them and beat

beat them all together, with a little orange-flower water, and bake it in the oven. *Raffald*, 168. *Farley*, 184.

A boiled Almond Pudding.

Strain two eggs well beaten into a quart of cream, a penny-loaf grated, one nutmeg, ſix ſpoonfuls of flour, half a pound of almonds blanched and beat fine, half a dozen bitter almonds, ſweeten with fine ſugar; add a little brandy; boil it half an hour; pour round it melted butter and wine; ſtick it with almonds blanched and ſlit. *Maſon*, 370.

Another way.

Take a pound of ſweet almonds, beat them as ſmall as poſſible, with three ſpoonfuls of roſe-water, and a gill of ſack or white wine, and mix in half a pound of freſh butter melted, with five yolks of eggs and two whites; a quart of cream, a quarter of a pound of ſugar, half a nutmeg grated, one ſpoonful of flour, and three ſpoonfuls of crumbs of white bread; mix all well together and boil it. It will take half an hour boiling. *Glaſſe*, 215.

Almond Hog's-Puddings.

Take a pound of beef-marrow, chopped fine, half a pound of ſweet almonds blanched, and beat fine, with a little orange-flower or roſe-water; half a pound of white bread grated fine, half a pound of currants, clean waſhed and picked, a quarter of a pound of fine ſugar, a quarter of an ounce of mace, nutmeg, and cinnamon together, of each an equal quantity, and half a pint of ſack or mountain. Mix all well together, with half a pint of good cream, and the yolks of four eggs. Fill your guts half full, tie them up, and boil them a quarter of an hour, and prick them as they boil to keep the guts from breaking. For a change, you may leave out the currants, but you muſt then add a quarter of a pound more ſugar.

Another way.

Take half a pint of cream, a quarter of a pound of currants, as much ſugar, the crumb of a half-penny roll grated fine, ſix large pippins pared and chopped fine, a gill of ſack, or

or two ſpoonfuls of roſe-water, ſix bitter almonds blanched and beat fine, the yolks of two eggs, and one white beat fine; mix all together, fill the guts better than half full, and boil them a quarter of an hour.

A baked Apple Pudding.

Boil half a pound of apples, and pound them well; take half a pound of butter beaten to a cream, mix it with the apples before they are cold; add ſix eggs, with the whites, well beaten and ſtrained, half a pound of ſugar pounded and ſifted, the rinds of two lemons well boiled and beaten; ſift the peel into clean water twice in the boiling; put a thin cruſt in the bottom and rims of your diſh. It will take half an hour to bake it.

Another.

Pare twelve large pippins, and take out the cores; put them into a ſauce-pan, with four or five ſpoonfuls of water, and boil them till they are ſoft and thick. Then beat them well, ſtir in a pound of loaf ſugar, the juice of three lemons, and the peels of two cut thin and beat fine in a mortar, and the yolks of eight eggs beaten. Mix all well together, and bake it in a ſlack oven. When nearly done, throw over it a little fine ſugar. You may, if you pleaſe, bake it in a puff paſte, at the bottom of the diſh, and round the edges of it. *Glaſſe*, 217. *Farley*, 198.

Another.

Having made a puff-paſte, roll it near half an inch thick; pare and core the apples, fill the cruſt; grate a little lemon-peel, and, in the winter, a little lemon-juice, (as it then quickens the apples); put in ſome ſugar, cloſe the cruſt, and tie it in a cloth. A ſmall pudding requires two hours boiling, and a large one three or four.

Another.

Scald ten or a dozen large apples, or codlings; pulp them, when peeled, through a ſieve; ſtir in a quarter of a pound of butter, half a pound, or more, of ſugar beaten and ſifted;

the rind of an orange or lemon grated, and the juice; the yolks of five eggs, and a little cream. Bake it with a puff-paſte.

Apple Dumplings.

Having pared and taken out the core of your apples, fill the hole with quince, or orange marmalade, or ſugar, (whichever beſt ſuits); then take a piece of cold paſte, and make a hole in it, as if you was going to make a pie; lay in your apple, and put another piece of paſte in the ſame form, and cloſe it up round the ſide of your apple. It is much preferable to the method of gathering it in a lump at one end. Tie it in a cloth, and boil it three quarters of an hour; pour melted butter over them, and ſerve them up. Five is ſufficient for a diſh. *Raffald*, 183. *Farley*, 198.

An Apricot Pudding.

Coddle ſix large apricots very tender, break them very ſmall, ſweeten them to your taſte; when they are cold, add ſix eggs, and only two whites, well beat; mix them all well together, with a pint of good cream; lay a puff-paſte all over your diſh, and pour in your ingredients. Bake it half an hour; but the oven ſhould not be too hot. When it is enough, throw a little fine ſugar all over it, and ſend it to table. *Glaſſe*, 272. *Farley*, 189.

Another.

Pare ten or twelve apricots; ſcald, ſtone, and bruiſe them; put a pint of boiling cream to the crumb of a penny-loaf grated; when cold, add the yolks of four eggs, ſugar to the taſte, and a little brandy. Bake it half an hour, with puff-paſte. *Maſon*, 377.

Mrs. *Raffald*, page 174, has a ſimilar receipt; but ſhe propoſes a glaſs of "Madeira wine," inſtead of a "little brandy."

A Batter Pudding.

Take a quart of milk, beat up the yolks of ſix eggs, and the whites of three, and mix them with a quarter of a pint of milk,

milk. Take ſix ſpoonfuls of flour, a tea-ſpoonful of ſalt, and one of beaten ginger. Mix them all together, boil them an hour and quarter, and pour melted butter over the pudding. You may, if you think proper, put in half a pound of prunes, or currants, and two or three more eggs. Or you may make it without eggs, in the following manner: Take a quart of milk, mix ſix ſpoonfuls of the flour with a little of the milk firſt, a tea-ſpoonful of ſalt, two of beaten ginger, and two of the tincture of ſaffron. Then mix all together, and boil it an hour. *Farley*, 200, from *Glaſſe*, 219.

Another.

A pint of milk, four eggs, four ſpoonfuls of flour, half a grated nutmeg, and a little ſalt; tie the cloth very cloſe, and boil it three quarters of an hour. Sauce, melted butter.

A Bread Pudding.

Slice all the crumb of a penny-loaf thin into a quart of milk, ſet it over a chafing-diſh of coals till the bread has ſoaked up all the milk, then put in a piece of butter, ſtir it round, and let it ſtand till cool. Or you may boil your milk and pour over your bread, and cover it up cloſe; this method is as good as the other. Then take the yolks of ſix eggs, and half the whites, and beat them up with a little roſe-water and nutmeg, and a little ſalt and ſugar, if you like it. Mix all well together, and boil it an hour. *Glaſſe*, 220. *Farley*, 192.

Another.

Boil a pint of milk, with a bit of lemon-peel; when it has boiled, take out the peel, and ſtir in a quarter of a pound of butter, ſome nutmeg and ſugar; when the butter is melted, pour over it four ounces of grated bread; cover it; when cold, add three eggs, well beaten; butter a diſh, and pour this in juſt as it goes to the oven.

A nice Bread Pudding.

Take half a pint of milk, boil it with a bit of cinnamon, four eggs, and the whites well beaten, the rind of a lemon grated, half a pound of ſuet chopped fine, and as much bread

as may be thought requiſite. Pour your milk on the bread and ſuet, keep mixing it till cold, then put in the lemon-peel, eggs, a little ſugar, and ſome nutmeg grated fine. This pudding may be either boiled or baked. *Raffald*, 173.

A Calf's-Foot Pudding.

Boil four feet tender; pick the niceſt of the meat from the bones, and chop it very fine; add the crumb of a penny-loaf grated, a pound of beef-ſuet ſhred ſmall, half a pint of cream, ſeven eggs, a pound of currants, four ounces of citron cut ſmall, two ounces of candied orange-peel cut like ſtraws, a nutmeg, and a large glaſs of brandy. Butter the cloth and flour it, tie it cloſe, let it boil three hours. *Maſon*, 370.

Mrs. *Raffald*, page 172, gives the ſame receipt, with this addition: "When you take the pudding up, it is beſt to "put it in a bowl that will juſt hold it, and let it ſtand a "quarter of an hour before you turn it out; lay your diſh "upon the the top of the baſon, and turn it upſide down."

A Carrot Pudding.

Scrape a raw carrot very clean, and grate it. Take half a pound of the grated carrot, and a pound of grated bread; beat up eight eggs, leaving out half the whites, and mix the eggs with half a pint of cream. Then ſtir in the bread and carrot, half a pound of freſh butter melted, half a pint of ſack, three ſpoonfuls of orange flower-water, and a nutmeg grated. Sweeten to your palate. Mix all well together, and if it is not thin enough, ſtir in a little new milk or cream. Let it be of a moderate thickneſs, lay a puff paſte all over the diſh, and pour in the ingredients. It will take an hour's baking. If you would boil it, you muſt melt butter, and put in white wine and ſugar.

Another.

Take three or four carrots and ſcrape them very ſmall; mix them with the crumb of two penny-loaves grated; pour over this a quart of boiling cream; when cold, add ſeven yolks of eggs, and four whites well beaten, a quarter of a pound of ſugar, ſome ſalt, nutmeg, and a little brandy. Bake it an hour with puff paſte.

Green

Green Codling Pudding.

Green about a quart of codlings as for a pie, rub them through a hair ſieve, with as much of the juice of beets as will green your pudding; put in the crumb of half a penny-loaf, half a pound of butter, and three eggs well beaten; beat them all together with half a pound of ſugar, and two ſpoonfuls of cyder. Lay a good paſte round the rim of the diſh, and pour it in. *Raffald*, 178. From *Maſon*, 377, with very little alteration.

A Cuſtard Pudding.

Put a piece of cinnamon in a pint of thick cream; boil it; add a quarter of a pound of ſugar; when cold, add the yolks of five eggs well beaten; ſtir this over the fire till pretty thick, but you ſhould not let it boil. When quite cold, butter a cloth well, duſt it with flour, tie the cuſtard in it very cloſe, boil it three quarters of an hour. When taken up, put it into a baſon to cool a little; untie the cloth, lay the diſh on the baſon, turn it up. If the cloth is not taken off carefully, the pudding will break; grate over it a little ſugar. Melted butter and a little wine in a boat. *Raffald*, 169, from *Maſon*, 369; with this difference, Mrs. *Maſon* recommends but *five* eggs, Mrs. *Raffald*, *ſix*.

Another.

Take two or three ſpoonfuls from a pint of cream, and mix them with a ſpoonful of fine flour. Let the reſt of the cream be put on the fire to boil, then take it off, and ſtir in the cold cream and flour very well. When it is cool, beat up five yolks and two whites of eggs, and ſtir in a little ſalt and ſome nutmeg, two or three ſpoonfuls of ſack, and ſweeten to your palate. Butter an earthen bowl, and pour it into it, tie a cloth over it, and boil it half an hour; then take it out, untie the cloth, turn the pudding into your diſh, and pour on it melted butter. *Farley*, 182.

Damaſcene Dumplings.

Having made a good hot paſte cruſt, roll it pretty thin, lay it in a baſon, and put in a proper quantity of damaſcenes; wet the edge of the paſte, and cloſe it up; boil it in a cloth one hour, and ſend it up whole; pour melted butter over it, and grate ſugar round the edge of the diſh. N. B. Dumplings may be made from any kind of preſerved fruit, in the ſame manner. *Raffald*, 183.

Gooſeberry Pudding.

Scald a pint of green gooſeberries, and rub them through a ſieve; put to them half a pound of ſugar, and an equal quantity of butter, two or three Naples' biſcuits, and four eggs well beaten; mix it well, bake it half an hour. *Maſon*, 377. *Raffald*, 182. *Farley*, 198. The two laſt recommend *ſix* eggs; Mrs. *Maſon*, only *four*. In other reſpects they all agree.

A Grateful Pudding.

Take a pound of fine flour, and a pound of white bread grated; take eight eggs, with half the whites, beat them up, and mix with them a pint of milk; then ſtir in the bread and flour, a pound of raiſins ſtoned, a pound of currants, half a pound of ſugar, a little beaten ginger; mix all well together, and either bake or boil it. It will take three quarters of an hour baking. Put in cream, if you have it, inſtead of milk; the pudding will be much improved by it. *Glaſſe*, 219.

Hard Dumplings.

Put a little ſalt to ſome flour and water, and make it into a paſte. Roll them in balls as large as a turkey's egg; roll them in a little flour, throw them into boiling water, and half an hour will boil them. They are beſt boiled with a good piece of beef. For a change, you may add a few currants.

A Haſty Pudding.

Take a pint of cream, and a pint of milk, a little ſalt, and ſweeten it with loaf-ſugar; make it boil; then put in ſome fine

fine flour, and keep it continually ſtirring while the flour is put in, till it is thick enough, and boiled enough; pour it out, and ſtick the tops full of little bits of butter. It may be eaten with ſugar and ſalt. *Maſon*, 368.

Another.

Put four bay-leaves into a quart of milk, and ſet it on the fire to boil. Then beat up the yolks of two eggs, and ſtir in a little ſalt. Take two or three ſpoonfuls of milk and beat up with your eggs, and ſtir in your milk. Then with a wooden ſpoon in one hand, and the flour in the other, ſtir it in till it is of a good thickneſs, but not too thick. Let it boil, and keep it ſtirring; then pour it into a diſh, and ſtick pieces of butter here and there. You may omit the eggs; but they are a great addition to the pudding. A little piece of butter ſtirred in the milk makes it eat ſhort, and much improves it. Take out the bay-leaves before you put in the flour.

Herb Pudding.

Of ſpinach, beet, parſley, and leeks, take each a handful; waſh them and ſcald them, then ſhred them very fine; have ready a quart of groats ſteeped in warm water half an hour, and a pound of hogs'-lard cut in little bits, three large onions chopped ſmall, and three ſage-leaves hacked fine; put in a little ſalt, mix all well together, and tie it cloſe up. It will require to be taken up in boiling to looſen the ſtring a little. *Raffald*, 182, from *Maſon*, 372.

A Hunting Pudding.

Take the yolks of ten eggs, and the whites of ſix; beat them up well with half a pint of cream, ſix ſpoonfuls of flour, one pound of beef ſuet chopped ſmall, a pound of currants, well waſhed and picked, a pound of jar raiſins ſtoned and chopped ſmall, two ounces of candied citron, orange and lemon, ſhred fine; put two ounces of fine ſugar, a ſpoonful of roſe-water, a glaſs of brandy, and half a nutmeg grated. Mix all well together, tie it up in a cloth, and boil it four hours; be ſure to put it in when the water boils, and keep it boiling all the time; turn it into a diſh, and garniſh with powder ſugar.

Another, with a little variation.

Mix a pound of flour with a pint of cream, and eight eggs that have been well beaten, a pound of beef ſuet, the ſame of currants, have a pound of raiſins ſtoned and chopped, two ounces of candied citron, two ounces of candied orange cut ſmall, a nutmeg, and a glaſs of brandy. *Maſon*, 371. *Raffald*, 168. *Farley*, 180.

An Italian Pudding.

Take a pint of cream, and ſlice in ſome French rolls, as much as you think will make it thick enough; beat ten eggs fine, grate a nutmeg, butter the bottom of the diſh, ſlice twelve pippins into it, throw ſome orange-peel and ſugar over, and half a pint of red wine; then pour your cream, bread, and eggs over it; firſt lay a puff paſte at the bottom of the diſh, and round the edges, and bake it half an hour. *Glaſſe*, 217.

A Lemon Pudding.

Take three lemons and grate the rinds off, beat up twelve yolks and ſix whites of eggs, put in half a pint of cream, half a pound of fine ſugar, a little orange flower water, a quarter of a pound of butter melted. Mix all well together, ſqueeze in the juice of two lemons; put it over the ſtove, and keep ſtirring it till it is thick; put a puff paſte round the rim of the diſh, put in pudding-ſtuff, with ſome candied ſweetmeats cut ſmall over it, and bake it three quarters of an hour.

Another.

To a pound of flour, well dried and ſifted, put a pound of fine ſugar beat and ſifted, the rind of a lemon grated, twelve eggs, the yolks beat a little by themſelves, and the whites beat till they are all froth; then gently mix all together, put it in a pan, and bake it half an hour.

A Marrow Pudding.

Grate a penny-loaf into crumbs, and pour on them a pint of boiling hot cream. Cut very thin a pound of beef-marrow, beat

beat four eggs well, and then add a glaſs of brandy, with ſugar and nutmeg to your taſte. Mix them all well together, and either boil or bake it. Three quarters of an hour will do it. Cut two ounces of citron very thin; and when you diſh it up, ſtick them all over it.

Another.

Take a quarter of a pound of rice, half boil it, half a pound of marrow ſhred very fine, a quarter of a pound of raiſins, ſtoned and chopped ſmall, with two ounces of currants; beat four eggs a quarter of an hour, mix it all together, with a pint of good cream, a ſpoonful of brandy, and ſugar and nutmeg to your taſte. You may either bake it, or put it into ſkins for hog's-puddings.

A Millet Pudding.

Spread a quarter of a pound of butter at the bottom of a diſh; lay into it ſix ounces of millet, and a quarter of a pound of ſugar. When going to the oven, pour over it three pints of milk. *Maſon*, 377.

Another.

Get half a pound of millet-ſeed, waſh it, and pick it clean, put to it half a pound of ſugar, a whole nutmeg grated, and three quarts of milk. When you have mixed all well together, break in half a pound of freſh butter, and butter your diſh; pour it in, and bake it. *Glaſſe*, 216. *Farley*, 188.

Norfolk Dumplings.

To half a pint of milk put two eggs, and a little ſalt, and make them into a good thick batter with flour. Have ready a clean ſauce-pan of water boiling, and drop your batter into it, and two or three minutes will boil them. Be particularly careful that the water boils faſt when you put the batter in. Then throw them into a ſieve to drain, turn them into a diſh, and ſtir a lump of freſh butter into them. If eaten hot, they are very good.

An Oat Pudding.

Take two pounds of oats ſkinned, and new milk enough to drown it; eight ounces of raiſins of the ſun ſtoned, the ſame quantity of currants neatly picked; a pound of ſweet ſuet finely ſhred, ſix new-laid eggs well beat; ſeaſon with nutmeg, beaten ginger, and ſalt; mix it all well together, it will make an excellent pudding.

An Oatmeal Pudding.

Boil a pint of fine oatmeal, in three pints of new milk, ſtirring it till it is as thick as haſty-pudding; take it off, and ſtir in half a pound of freſh butter, a little beaten mace and nutmeg, and a gill of ſack; then beat up eight eggs, half the whites, ſtir all well together, lay puff-paſte all over the diſh, pour in the pudding, and bake it half an hour. Or you may boil it with a few currants.

An Orange Pudding.

Take the rind of a Seville orange, boil it very ſoft, beat it in a marble mortar, with the juice; put to it two Naples' biſcuits grated very fine, half a pound of butter, a quarter of a pound of ſugar, and the yolks of ſix eggs; mix them well together; lay a good puff-paſte round the edge of your China diſh, bake it in a gentle oven half an hour. You may make a lemon pudding the ſame way, by putting in a lemon inſtead of the orange. *Raffald*, 171.

Another.

Take the outſide rind of three Seville oranges, boil them in ſeveral waters till they are tender; then pound them in a mortar, with three quarters of a pound of ſugar; then blanch half a pound of ſweet almonds, beat them very fine, with roſe-water to keep them from oiling; then beat ſixteen eggs, with only ſix whites, a pound of freſh butter, and beat all theſe together till it is light and hollow; then lay a thin puff-paſte all over a diſh, and put in the ingredients. Bake it with your tarts. *Glaſſe*, 214.

Peas

Peas Pudding.

Boil it till it is quite tender; then take it up, untie it, ſtir in a good piece of butter, a little ſalt, and a good deal of beaten pepper; then tie it up tight again, boil it an hour longer, and it will eat fine.

A plain Pudding.

Put into a pint of milk three laurel-leaves, a little grated lemon-peel, and a bit of mace; boil it, then ſtrain it off, and with a little flour make it into a pretty thick haſty pudding; then ſtir into it a quarter of a pound of butter, two ounces of ſugar, half a ſmall nutmeg grated, five yolks and three whites of eggs; beat them well up all together, pour it into a diſh, and bake it. *Maſon*, 375.

Another.

Take the yolks and whites of three eggs, beat them together, with two large ſpoonfuls of flour, a little ſalt, and half a pint of milk or cream; make it the thickneſs of a pancake batter, and beat all very well together. It will take half an hour to boil it.

Plum Pudding.

Cut a pound of ſuet into little pieces, but not too fine; take a pound of currants waſhed clean, a pound of raiſins ſtoned, eight yolks of eggs, and four whites, half a nutmeg grated, a tea-ſpoonful of beaten ginger, a pound of flour, and a pint of milk. Beat the eggs firſt, then put to them half the milk, and beat them together; and, by degrees, ſtir in the flour, then the ſuet, ſpice, and fruit, and as much milk as will mix it well together very thick. It will take five hours boiling.

An excellent Plum Pudding.

Take one pound of ſuet, one pound of currants, and one pound of raiſins ſtoned; the yolks of eight eggs, and the whites of four; the crumb of a penny-loaf grated, one pound of flour, half a nutmeg, a tea-ſpoonful of grated ginger, a little

little ſalt, and a ſmall glaſs of brandy; beat the eggs firſt, mix them with ſome milk. By degrees add the flour and other ingredients, and what more milk may be neceſſary; it muſt be very thick and well ſtirred. It will require five hours boiling.

A Potatoe Pudding.

Boil a quarter of a pound of potatoes till they are ſoft, peel them, and maſh them with the back of a ſpoon, and rub them through a ſieve to have them fine and ſmooth. Then take half a pound of freſh butter melted, half a pound of fine ſugar, and beat them well together till they are ſmooth. Beat ſix eggs, both yolks and whites, and ſtir them in with a glaſs of ſack or brandy. You may, if you pleaſe, add half a pint of currants. Boil it half an hour. Melt ſome butter, and put into it a glaſs of white wine, ſweeten it with ſugar, and pour it over it. *Farley*, 190.

Another.

Take two pounds of potatoes, boil them ſoft, and beat them in a mortar fine; beat in half a pint of melted butter, boil it half an hour, pour melted butter over it, with a glaſs of white wine, or the juice of a Seville orange, and throw ſugar all over the pudding and diſh.

A Quaking Pudding.

Take a quart of cream, boil it, and let it ſtand till almoſt cold, then beat four eggs a full quarter of an hour, with a ſpoonful and a half of flour; then mix them with your cream, add ſugar and nutmeg to your palate, tie it cloſe up in a cloth well buttered; let it boil an hour, and turn it carefully. *Raffald*, 180.

A Rabbit Pudding.

Take the meat of a large roaſted rabbit, chop it very fine with the liver, ſoak the bones in a pint of cream about an hour; boil ſix onions in broth, with a faggot of parſley, ſhallots, two cloves, pepper, and ſalt; boil it till the liquid is of a thick conſiſtence, chop the onions very fine, mix them with

with the meat and bread-crumbs ſoaked in cream, and the cream wherein you ſoaked the bones; add eight yolks of eggs, three quarters of a pound of lard cut in ſmall pieces, ſalt, and ſpices to taſte.

Puddings may thus be made of all ſorts of poultry or game. They may be boiled in a cloth, as a common bread pudding, and ſerved with a reliſhing ſauce. *Dalrymple*, 150.

A Rice Pudding.

Put a quarter of a pound of rice into a ſauce-pan, with a quart of new milk, and a ſtick of cinnamon; ſtir it often to keep it from ſticking to the ſauce-pan. When it has boiled thick, pour it into a pan, ſtir in a quarter of a pound of freſh butter, and ſugar to your palate. Grate in half a nutmeg, add three or four ſpoonfuls of roſe water, and ſtir it all well together. When it is cold, beat up eight eggs, with half the whites, beat it all well together, butter a diſh, pour it in, and bake it. You may firſt lay a puff paſte all over the diſh. For a change, you may put in a few currants and ſweet-meats. *Glaſſe*, 217.

A Ground Rice Pudding.

Boil a quarter of a pound of ground rice in water till it is ſoft, then beat the yolks of four eggs, and put to them a pint of cream, a quarter of a pound of ſugar, and a quarter of a pound of butter; mix them well together. You may either boil or bake it.

A cheap plain Rice Pudding.

Take a quarter of a pound of rice, and half a pound of raiſins ſtoned, and tie them in a cloth. Give the rice a great deal of room to ſwell. Boil it two hours. When it is enough, turn it into your diſh, and pour melted butter and ſugar over it, with a little nutmeg.

Another Rice Pudding.

Take a quarter of a pound of rice, boil it in water till it is ſoft, and drain it through a hair ſieve; beat it in a marble mortar, with the yolks of four eggs, four ounces of butter, and

and the ſame quantity of ſugar; grate the rind of half a lemon, and half a nutmeg,, work them well together for half an hour; then put in half a pound of currants well waſhed and cleaned, mix them well together, butter your cloth, and tie it up. Boil it an hour, and ſerve it up with white wine ſauce.

A Sago Pudding.

Take two ounces of ſago, boil it with ſome cinnamon and a bit of lemon-peel till it is ſoft and thick. Grate the crumb of a halfpenny roll, put to it a glaſs of red wine, four ounces of chopped marrow, the yolks of four eggs well beaten, and ſugar to your taſte. When the ſago is cold, put theſe ingredients to it. Mix it all well together. Bake it with a puff paſte. When it comes from the oven, ſtick over it citron cut into pieces, and almonds blanched and cut into ſlips. *Raffald*, 175, from *Maſon*, 380.

A Spoonful Pudding.

Take a ſpoonful of flour, a ſpoonful of cream or milk, an egg, a little nutmeg, ginger, and ſalt; mix all together, and boil it in a little wooden diſh half an hour. You may add a few currants.

A Spinach Pudding.

Take a quarter of a peck of ſpinach, picked and waſhed clean, put it into a ſauce-pan with a little ſalt; cover it cloſe, and when it is boiled juſt tender, throw it into a ſieve to drain; then chop it with a knife, beat up ſix eggs, mix well with it half a pint of cream, and a ſtale roll grated fine, a little nutmeg, and a quarter of a pound of melted butter; ſtir all well together, put it into the ſauce-pan the ſpinach was ſtewed in, keeping it ſtirring till it begins to be thick, then wet the pudding-cloth and flour it well; tie it up, and boil it an hour; turn it into a diſh, and pour over it melted butter, with a little Seville orange ſqueezed in it, and ſugar. You may bake it, but then you ſhould put in a quarter of a pound of ſugar. *Glaſſe*, 225. *Maſon*, 372. *Farley*, 186.

A Suet

A Suet Pudding.

Take a pound of ſhred ſuet, a quart of milk, four eggs, two tea-ſpoonfuls of grated ginger, a little ſalt, and flour enough to make it a thick batter; boil it two hours. It may be made into dumplings, when half an hour will boil them.

A Tanſey Pudding.

Take a quarter of a pound of almonds, blanch them, and beat them very fine with roſe-water; ſlice a French roll very thin, put in a pint of cream boiling hot; beat four eggs very well, and mix with the eggs when beaten, a little ſugar and grated nutmeg, a glaſs of brandy, a little juice of tanſey, and the juice of ſpinach to make it green. Put all the ingredients into a ſtew-pan, with a quarter of a pound of butter, and give it a gentle boil. You may either boil it or bake it in a diſh, either with a cruſt or writing paper. *Raffald*, 176.

Another way.

Put as much boiling cream to four Naples' biſcuits grated as will wet them, beat the yolks of four eggs. Have ready a few chopped tanſey-leaves, with as much ſpinach as will make it a pretty green. Be careful not to put too much tanſey in, becauſe it will make it bitter. Mix all together when the cream is cold, with a little ſugar, and ſet it over a ſlow fire till it grows thick; then take it off, and, when cold, put it in a cloth, well buttered and floured; tie it up cloſe, and let it boil three quarters of an hour; take it up in a baſon, and let it ſtand one quarter, then turn it carefully out, and put white-wine ſauce round it.

The above receipt, with very inconſiderable alterations, appears in *Maſon*, 370; *Raffald*, 176; and *Farley*, 194.

A Tranſparent Pudding.

Beat eight eggs well, put them in a pan with half a pound of freſh butter, half a pound of fine powdered ſugar, and half a nutmeg grated; ſet it on the fire, and keep ſtirring it till it is of the thickneſs of buttered eggs; then put it away to cool; put a thin puff paſte round the edge of your diſh; pour in

in the ingredients, bake it half an hour in a moderate oven, and ſend it up hot. It is a pretty pudding for a corner for dinner, and a middle for ſupper. *Raffald*, 175, *Farley*, 189, from *Glaſſe*, 222.

Vermicelli Pudding.

Boil a quarter of a pound of vermicelli in a pint of milk, till it is ſoft, with a ſtick of cinnamon; then take out the cinnamon, and put in half a pint of cream, a quarter of a pound of butter melted, and a quarter of a pound of ſugar, with the yolks of four eggs well beaten.—Bake it in an earthen diſh without a paſte.

Yeaſt Dumplings.

Make a light dough, as for bread, with flour, water, yeaſt, and ſalt; cover it with a cloth, and ſet it before the fire for half an hour. Then have a ſauce-pan of water on the fire, and when it boils, take the dough, and make it into little round balls, as big as a large hen's egg. Then flatten them with your hand, put them into the boiling water, and a few minutes will do them. Take care that they do not fall to the bottom of the pot or ſauce-pan, for they will then be heavy, and be ſure to keep the water boiling all the time. When they are enough, take them up, and lay them in your diſh, with melted butter in a boat. To ſave trouble, you may get your dough at the baker's, which will do as well.

A Yorkſhire Pudding.

Take a quart of milk and five eggs, beat them up well together, and mix them with flour till it is of a good pancake batter, and very ſmooth; put in a little ſalt, ſome grated nutmeg and ginger; butter a dripping or frying-pan, and put it under a piece of beef, mutton, or a loin of veal, that is roaſting, and then put in your batter; and when the top-ſide is brown, cut it in ſquare pieces, and turn it, and then let the underſide be brown. Put it in a hot diſh, as clean from fat as you can, and ſend it to table hot.

Another

Another way.

Take a quart of milk, three eggs, a little ſalt, ſome grated ginger, and flour enough to make it as a batter pudding; put it into a ſmall tin dripping-pan, of the ſize for the purpoſe; put it under beef, mutton, or veal, while roaſting. When it is brown, cut it into four or five lengths, and turn it, that the other ſide may become brown.

White Puddings in ſkins.

Boil half a pound of rice in milk till it is ſoft, having firſt waſhed the rice well in warm water. Put it into a ſieve to drain, and beat half a pound of Jordan almonds very fine with ſome roſe water. Waſh and dry a pound of currants, cut a pound of hogs'-lard in ſmall bits, beat up ſix eggs well, half a pound of ſugar, a large nutmeg grated, a ſtick of cinnamon, a little mace, and a little ſalt. Mix them well together, fill your ſkins, and boil them. *Farley*, 195.

Another way.

Boil twelve onions in fat broth, with chopped parſley, ſhallots, thyme, baſil, two cloves pounded, a little coriander tied in a bag, ſalt, and pepper. Boil them very tender, maſh them well. Add a handful of bread-crumbs, and a little milk, if neceſſary, Simmer them a little while till they become like paſte. Blanch half a pound of ſweet almonds; pound and ſift them with half a pound of warm cream. Add eight yolks of eggs, half a pound of bacon cut in ſmall dice, breaſts of roaſted poultry chopped very fine, and more ſalt and ſpices if needful. Mix all together, and fill your ſkins. A ſhort time will boil them. They ſhould be pricked with a pin to hinder their burſting. *Dalrymple*, 148.

To make Black Puddings.

Before you kill a hog, get a peck of groats, boil them half an hour in water, then drain them, and put them into a clean tub, or large pan; then kill your hog, and ſave two quarts of the blood, and keep ſtirring it till the blood is quite cold; then mix it with your groats, and ſtir them well together.

Seaſon with a large ſpoonful of ſalt, a quarter of an ounce of cloves, mace, and nutmeg together, an equal quantity of each; dry it, beat it well, and mix in. Take a little winter ſavoury, ſweet marjoram, and thyme, penny-royal ſtripped of the ſtalks and chopped very fine; juſt enough to ſeaſon them, and to give them a flavour, but no more. The next day take the leaf of the hog, and cut into dice, ſcrape, and waſh the guts very clean, then tie one end, and begin to fill them. Mix in the fat as you fill them, be ſure to put in a good deal of fat, fill the ſkins three parts full, tie the other end, and make your puddings what length you pleaſe; prick them with a pin, and put them in a kettle of boiling water. Boil them very ſoftly an hour, then take them out, and lay them on clean ſtraw. *Glaſſe*, 256.

Another way.

To one pint of blood, add a pound and a half of lard, a pint of cream, ſalt, and ſpices. Boil ſix or eight large onions in fat broth, with a faggot of parſley, ſweet herbs, ſhallots, two laurel-leaves, a little baſil, pepper, and ſalt, and a little coriander tied in a linen cloth. When the onions are tender, chop them very fine, ſkim and ſift their liquor, and put it with the chopped onions to the blood. Mix all together, and fill the guts, but not too full. When well tied, put them in boiling water. You will know when they are enough with a pin, if the fat comes out inſtead of the blood. *Dalrymple*, 147.

CHAP.

CHAP. XIX.

OF PIES.

Preliminary Obſervations on Pies.

IT may be neceſſary to inform the reader, that raiſed pies ſhould have a quick oven, and be well cloſed up, or they will fall in the ſides. It ſhould have no water put in till juſt before you put it in the oven, as that will give the cruſt a ſodden appearance, and may probably occaſion it to run. Light paſte requires a moderate oven, but not too ſlow, as it will make it look heavy, and a quick oven will catch and burn it, and not give it time to riſe. Tarts that are iced, ſhould be baked in a ſlow oven, or the icing will become brown before the paſte is properly baked. Tarts of this ſort ſhould be made of ſugar paſte, and rolled very thin.

Paſte for Tarts.

Take one pound of flour, three quarters of a pound of butter; mix up together, and beat well with a rolling-pin.

Criſp Paſte for Tarts.

To one pound of fine flour, put one ounce of loaf ſugar beat and ſifted. Make it into a ſtiff paſte, with a gill of boiling cream, and three ounces of butter to it; work it well, and roll it very thin. When you have made your tarts, beat the white of an egg a little, rub it over them with a feather, ſift a little double-refined ſugar over them, and bake them in a moderate oven.

Another way.

Having beat the white of an egg to a ſtrong froth, put in by degrees four ounces of double-refined ſugar, with about

as much gum as will lie upon a ſix-pence, beat and ſifted fine. Beat them half an hour, and then lay it thin on your tarts.

Puff Paſte.

Take a quarter of a peck of flour, rub in a pound of butter very fine, make it up in a light paſte with cold water, juſt ſtiff enough to work it up; then roll it out about as thick as a crown piece; put a layer of butter all over; ſprinkle on a little flour, double it up, and roll it out again; double it and roll it three times, then it is fit for all pies and tarts that require a puff paſte.

Short Cruſt.

Rub ſome flour and butter together, full ſix ounces of butter to eight of flour; mix it up with as little water as poſſible, ſo as to have it a ſtiffiſh paſte; beat it well, and roll it thin. This is the beſt cruſt for all tarts that are to be eaten cold, and for preſerved fruit. A moderate oven. An ounce and a half of ſifted ſugar may be had.

A good Paſte for great Pies.

Put the yolks of three eggs to a peck of flour, pour in ſome boiling water, then put in half a pound of ſuet, and a pound and a half of butter. Skim off the butter and ſuet, and as much of the liquor as will make it a light good cruſt. Work it up well, and roll it out.

A Paſte for Cuſtards.

Pour half a pound of boiling water on two pounds of flour, with as much water as will make it into a good paſte. Work it well, and when it has cooled a little, raiſe your cuſtards, put a paper round the inſide of them, and when they are half baked, fill them.

Another way.

To half a pound of flour, put ſix ounces of butter, the yolks of two eggs, and three ſpoonfuls of cream. Mix them together,

together, and let them ſtand a quarter of an hour, then work it up and down, and roll it very thin.

An Apple Pie.

Make a good puff-paſte cruſt, lay ſome round the ſides of the diſh, pare and quarter your apples, and take out the cores, lay a row of apples thick, throw in half the ſugar you intend for your pie, mince a little lemon-peel fine, throw over, and ſqueeze a little lemon over them, then a few cloves, here and there one; then the reſt of your apples, and the reſt of your ſugar. Sweeten to your palate, and ſqueeze a little more lemon. Boil the peeling of the apples and the cores in ſome fair water, with a blade of mace, till it is very good; ſtrain it, and boil the ſyrup with a little ſugar, till there is but very little and good; pour it into your pie, put on your upper cruſt, and bake it. You may, if you pleaſe, put in a little quince or marmalade.

Make a pear pie in the ſame manner, but omit the quince. You may butter them when they come out of the oven. Or beat up the yolks of two eggs, and half a pint of cream, with a little nutmeg ſweetened with ſugar; put it over a ſlow fire, and keep ſtirring it till it juſt boils up; take off the lid, and pour in the cream. Cut the cruſt in little three-corner pieces, ſtick about the pie, and ſend it to table cold. *Glaſſe*, 230. *Farley*, 212.

Another way.

Pare your apples, core them, and quarter them; lay ſome ſugar at the bottom of the diſh, then the apples, grate a little lemon-peel, ſome more ſugar, then more apples, cover the diſh with puff-paſte. When it comes from the oven, take the cruſt neatly off, leaving the edge; put in a piece of butter, cut the cruſt in eight pieces, which ſtick into the pie. *Maſon*, 390.

An Apple Tart.

Take eight or ten large codlings, ſcald them, and when cold, ſkin them; beat the pulp as fine as you can with a ſilver ſpoon, then mix the yolks of ſix eggs, and the whites of four; beat all together as fine as poſſible, put in grated nut-

meg, and ſugar to your taſte; melt ſome fine freſh butter, and beat it till it is like a fine thick cream; then make a fine puff-paſte, and cover a tin patty-pan with it, and pour in the ingredients, but do not cover it with the paſte. Bake it a quarter of an hour, then ſlip it out of the patty-pan on a diſh, and ſtrew ſome ſugar finely beat and ſifted all over it. *Raffald*, 145.

A Beef-ſteak Pie.

Take four or five rump ſteaks, beat them very well with a paſte pin, ſeaſon them with pepper and ſalt, lay a good puff-paſte round the diſh, and put a little water in the bottom; then lay the ſteaks in, with a lump of buttter upon every ſteak, and put on the lid. Cut a little paſte in what form you pleaſe, and lay it on.

A Bride's Pie.

Having boiled two calf's feet, take the meat from the bones, and chop it very ſmall; take a pound of beef ſuet and a pound of apples, ſhred them ſmall, waſh and pick one pound of currants, dry them before the fire, ſtone and chop a quarter of a pound of jar raiſins, a quarter of an ounce of cinnamon, the ſame quantity of mace and nutmeg, two ounces of candied citron, the ſame of lemon cut thin, a glaſs of brandy, and one of champagne; put them in a china diſh, with a rich puff-paſte over it; roll another lid, and cut it in leaves, flowers, figures, and put a glaſs ring in it.

A Calf's-foot Pie.

Put your calf's feet into a ſauce-pan, with three quarts of water, and three or four blades of mace; let them boil ſoftly till there is about a pound and a half; then take out the feet, ſtrain the liquor, and make a good cruſt. Cover your diſh, then pick off the fleſh from the bones, and lay half in the diſh. Strew over it half a pound of currants, clean waſhed and picked, and half a pound of raiſins ſtoned. Then lay on the reſt of the meat, ſkim the liquor, ſweeten it to your taſte, and put in half a pint of white wine. Then pour all into the diſh, put on your lid, and bake it an hour and a half. *Farley*, 205, from *Glaſſe*, 140.

A Calf's

A Calf's-head Pie.

Take a calf's head and parboil it; when it is cold, cut it in pieces, and ſeaſon it well with pepper and ſalt. Put it in a raiſed cruſt, with half a pint of ſtrong gravy; let it bake an hour and a half. When it comes out of the oven, cut off the lid, and chop the yolks of three hard eggs ſmall; ſtrew them over the top of the pie, and lay three or four ſlices of lemon, and pour on ſome melted butter. Send it to table without a lid.

Another.

Parboil half a calf's head, then cut it into thin ſlices; ſeaſon with pepper and ſalt; lay it in a cruſt with a little good gravy, ſome force-meat balls, and the yolks of eggs boiled hard; bake it about an hour and a half, and then cut off the lid. Thicken ſome good gravy with a little flour; add ſome oyſters, and ſerve it without a lid. You may indeed, if you chooſe it, ſerve it with the lid on. *Maſon*, 356.

A Cherry Pie.

Make a good cruſt, lay a little of it round the ſides of your diſh, and throw ſugar at the bottom; then lay in your fruit, and ſome ſugar at the top. Some red currants added to the cherries are a great improvement. Then put on your lid, and bake it in a ſlack oven.

A plum pie, or a gooſeberry pie, may be made in the ſame manner.

A ſavoury Chicken Pie.

Procure ſome ſmall chickens, ſeaſon them with mace, pepper, and ſalt; put a lump of butter into each of them, lay them in the diſh with the breaſts up, and put a thin ſlice of bacon over them; it will give them a pleaſant flavour; then put in a pint of ſtrong gravy, and make a good puff paſte; lid it, and bake it in a moderate oven. French cooks uſually add morels and yolks of eggs chopped ſmall. *Raffald*, 151. *Farley*, 210.

A rich Chicken Pie.

Cover the bottom of the diſh with a puff paſte, and upon that, round the ſide, lay a thin layer of force-meat; cut two ſmall chickens into pieces, ſeaſon them high with pepper and ſalt; put ſome of the pieces into the diſh, then a ſweet-bread or two, cut into pieces, and well ſeaſoned, a few truffles and morels, ſome artichoke bottoms cut each into four pieces, then the remainder of the chickens, ſome force-meat balls, yolks of eggs boiled hard, chopped a little, and ſtrewed over the top, a little water; cover the pie. When it comes from the oven, pour in a rich gravy, thickened with a little flour and butter. To make the pie ſtill richer, freſh muſhrooms, aſparagus tops, and cocks'-combs may be added.

The chickens are ſometimes larded with bacon, and ſtuffed with ſweet herbs, pepper, nutmeg, and mace. You ſhould then only ſlit them down, and lay them in the pie.

A Codling Pie.

Put ſome ſmall codlings into a clean pan with ſpring-water, lay vine-leaves on them, and cover them with a cloth, wrapped round the cover of the pan to keep in the ſteam. As ſoon as they grow ſoft, peel them, and put them in the ſame water with the vine-leaves. Hang them a great height over the fire to green, and when you ſee them of a fine colour, take them out of the water, and put them into a deep diſh, with as much powder or loaf ſugar as will ſweeten them. Make the lid of a rich puff paſte, and bake it. When it comes from the oven, take off the lid, and cut it in little pieces, like ſippets, and ſtick them round the inſide of the pie, with the points upwards. Then make a good cuſtard in the following manner, and pour it over your pie. Boil a pint of cream with a ſtick of cinnamon, and ſugar enough to make it a little ſweet. As ſoon as it is cold, put in the yolks of four eggs well beaten, ſet it on the fire, and keep ſtirring it till it grows thick; but be careful not to let it boil, as that will curdle it. Pour this in your pie, pare a little lemon thin, cut the peel like ſtraws, and lay it on the top over your codlings. *Farley*, 214.

A Devonſhire Squab Pie.

Cover the diſh with a good cruſt, put at the bottom a layer of ſliced pippins, then a layer of mutton-ſteaks cut from the loin, well ſeaſoned with pepper and ſalt, then another layer of pippins; peel ſome onions, and ſlice them thin, lay a layer all over the apples, then a layer of mutton, then pippins and onions; pour in a pint of water, cloſe your pie, and bake it. *Glaſſe*, 144.

A Duck Pie.

Take two ducks, ſcald them, and make them very clean; cut off the feet, the pinions, the neck, and head, pick them all clean, and ſcald them. Pick out the fat of the inſide, lay a good puff-paſte cruſt all over your diſh, ſeaſon the ducks both inſide and out with pepper and ſalt, and lay them in your diſh, with the giblets at each end properly ſeaſoned. Put in as much water as will almoſt fill the pie, and lay on the cruſt.

An Eel Pie.

Having cut your eels into pieces, ſeaſon them with pepper and ſalt, and a very little dried ſage; put them into a puff paſte, fill the pie with water, and butter it well.

Another.

After ſkinning and waſhing your eels, cut them in pieces of about an inch and a half long, ſeaſon them with pepper, ſalt, and a little dried ſage rubbed ſmall; raiſe your pies about the ſize of the inſide of a plate, fill your pies with eels, lay a lid over them, and bake them in a quick oven. They require to be well baked. *Raffald*, 155.

An Egg Pie.

Cover your diſh with a good cruſt, then have ready twelve eggs boiled hard, cut them in ſlices, and lay them in your pie, waſh and pick half a pound of currants, and throw all over the eggs; then beat up four eggs well, mixed with half a pint

a pint of white wine; grate in a ſmall nutmeg, and make it pretty ſweet with ſugar. Lay a quarter of a pound of butter between the eggs, then pour in your wine and eggs, and cover your pie. Bake it half an hour, or till the cruſt is done.

A French Pie.

Lay a puff-paſte half an inch thick at the bottom of a deep diſh; lay a force-meat round the ſides of the diſh; cut ſome ſweetbreads in pieces, three or four, according to the ſize the pie is intended to be made; lay them in firſt, then ſome artichoke bottoms, cut into four pieces each, then ſome cocks'-combs, (or they may be omitted) a few truffles and morels, ſome aſparagus tops, and freſh muſhrooms, if to be had, yolks of eggs boiled hard, and force-meat balls; ſeaſon with pepper and ſalt. Almoſt fill the pie with water, cover it, and bake it two hours. When it comes from the oven, pour in ſome rich veal gravy, thickened with a very little cream and flour. *Maſon*, 357.

A plain Gooſe Pie.

Quarter your gooſe, ſeaſon it well, and lay it in a raiſed cruſt; cut half a pound of butter into pieces, and put it on the top; lay on the lid, and bake it gently.

A rich Gooſe Pie.

Take a gooſe and a fowl, bone them, and ſeaſon them well; put the fowl into the gooſe, and ſome force-meat into the fowl; put theſe into a raiſed cruſt, and fill the corners with a little force-meat; lay half a pound of butter on the top, cut into pieces; cover it, and let it be well baked.

N. B. Gooſe pie is eaten cold.

A Giblet Pie.

Let two pair of giblets be nicely cleaned, put all but the livers into a ſauce-pan, with two quarts of water, twenty corns of whole pepper, three blades of mace, a bundle of ſweet herbs, and a large onion; cover them cloſe, and let them ſtew very ſoftly till they are quite tender; then have a good cruſt ready, cover your diſh, lay a fine rump ſteak at the

the bottom, ſeaſoned with pepper and ſalt; then lay in your giblets with the livers, and ſtrain the liquor they were ſtewed in. Seaſon it with ſalt, and put into your pie; put on the lid, and bake it an hour and a half. *Glaſſe*, 143.

A Ham Pie.

Bone the ham, and trim it properly; in the trimming, take care to cut off all the ruſty fat or lean, till you come to the wholeſome-looking fleſh. If an old ham, ſoak it twenty-four hours; if freſh, ſix or eight hours; then braze it with ſlices of beef, ſlices of bacon, ſome butter, and hogs'-lard, a large faggot of ſweet herbs, all ſorts of roots, and whole pepper; braze it till three parts done; then let it cool, and put it in a raiſed paſte, with the liquid, and a gill of brandy; bake it an hour, and let it cool before uſing. If it is to be ſerved hot, ſkim off the fat very clean, and ſerve with a reliſhing cullis-ſauce, without ſalt. *Clermont*, 401. *Dalrymple*, 332.

A Hare Pie.

Cut your hare in pieces, and ſeaſon it well with pepper, ſalt, nutmeg, and mace; then put it in a jug with half a pound of butter; cover it cloſe up with a paſte or cloth, ſet it in a copper of boiling water, and let it ſtew an hour and a half; then take it out to cool, and make a rich force-meat, of a quarter of a pound of ſcraped bacon, two onions, a glaſs of red wine, the crumb of a penny loaf, a little winter ſavoury, the liver cut ſmall, a little nutmeg, ſeaſon it high with pepper and ſalt; mix it well up with the yolks of three eggs, raiſe the pie, and lay the force-meat in the bottom; lay in the hare, with the gravy that came out of it; lay the lid on, and put flowers or leaves on it. Bake it an hour and a half. It is a very handſome ſide-diſh for a large table. *Raffald*, 149.

An Herb Pie for Lent.

Take an equal quantity of ſpinach, lettuce, leeks, beets, and parſley, about a handful of each; boil them, and chop them ſmall. Have ready boiled in a cloth, a quart of groats, with two or three onions among them; put them and the herbs into a frying-pan, with a pretty large quantity of ſalt,

a pound

a pound of butter, and ſome apples cut thin; ſtew them a few minutes over the fire, fill your diſh or raiſed cruſt with it; bake it an hour, and ſerve it up.

A Lobſter Pie.

Boil two lobſters, and take the meat out of the ſhells; ſeaſon them with pepper, mace, and nutmeg, beat fine; bruiſe the bodies, and mix them with ſome oyſters, if in ſeaſon; cut fine a ſmall onion, and a little parſley, and add a little grated bread; ſeaſon with a little ſalt, pepper, ſpice, and the yolks of two raw eggs; make his into balls, then make ſome good puff paſte, butter the diſh, lay in the tails, claws, and balls; cover them with butter, pour in a little fiſh gravy, and cover the pie. Have a little fiſh gravy ready to put into it when it is taken out of the oven. *Maſon*, 364.

Mince Pies.

Shred three pounds of ſuet very fine, and chop it as ſmall as poſſible; take two pounds of raiſins ſtoned and chopped very fine, the ſame quantity of currants, nicely picked, waſhed, rubbed, and dried at the fire. Pare half a hundred fine pippins, core them, and chop them ſmall; take half a pound of fine ſugar, and pound it fine; a quarter of an ounce of mace, a quarter of an ounce of cloves, and two large nutmegs, all beat fine; put all together into a large pan, and mix it well together with half a pint of brandy, and half a pint of ſack; put it down cloſe in a ſtone pot, and it will keep good three or four months. When you make your pies, take a little diſh, ſomewhat larger than a ſoup-plate, lay a very thin cruſt all over it; lay a thin layer of meat, and then a thin layer of citron, cut very thin, then a layer of mince-meat, and a layer of orange-peel cut thin; over that a little meat, ſqueeze half the juice of a fine Seville orange or lemon, lay on your cruſt, and bake it nicely. Theſe pies eat very fine cold. If you make them in little patties, mix your meat and ſweetmeats accordingly. If you chooſe meat in your pies, parboil a neat's tongue, peel it, and chop the meat as fine as poſſible, and mix with the reſt; or two pounds of the inſide of a ſirloin of beef boiled. But when you uſe meat, the quantity of fruit muſt be doubled. *Glaſſe*, 148.

Another

Another way.

Take a neat's tongue, and boil it two hours, then ſkin it, and chop it exceedingly ſmall. Chop very ſmall three pounds of beef ſuet, three pounds of good baking apples, four pounds of currants clean waſhed, picked, and well dried before the fire, a pound of jar raiſins ſtoned and chopped ſmall, and a pound of powder ſugar. Mix them all together with half an ounce of mace, as much nutmeg, a quarter of an ounce of cloves, a quarter of an ounce of cinnamon, and a pint of French brandy. Make a rich puff paſte, and as you fill up the pie, put in a little candied citron and orange, cut in little pieces. What mince-meat you have to ſpare, put cloſe down in a pot, and cover it up; but never put any citron or orange to it till you uſe it. *Farley*, 216.

Mutton and Lamb Pie.

Take off the ſkin and inſide-fat of a loin of mutton, cut it into ſteaks, ſeaſon them well with pepper and ſalt; almoſt fill the diſh with water; put puff paſte top and bottom. Bake it well.

An Olive Pie.

Take a fillet of veal, cut it in thin ſlices, rub the ſlices over with yolks of eggs; ſtrew over them a few crumbs of bread; ſhred a little lemon-peel very fine, and put it on them, with a little grated nutmeg, pepper, and ſalt; roll them up very tight, and lay them in a pewter diſh; pour over them half a pint of good gravy made of bones; put half a pound of butter over it, make a light paſte, and lay it round the diſh; roll the lid half an inch thick, and lay it on.

A beef olive pie may be made the ſame way. *Raffald*, 158.

A Partridge Pie.

Singe, draw, and truſs your partridges as for boiling, flatten the breaſt bones, and make a force-meat with the livers, a piece of butter or ſcraped lard, pepper, ſalt, chopped parſley, ſhallots, winter ſavoury, thyme, and ſweet marjoram; ſtuff the partridges with this, and fry them a little in butter; then put them in a raiſed cruſt, upon ſlices of veal, well ſeaſoned;

ſeaſoned; finiſh it as all others. When done, if it is to ſerve up hot, add a reliſhing ſauce; if cold, add ſome good jelly broth before it is quite cold. *Clermont*, 403. *Dalrymple*, 336.

A Pigeon Pie.

Cover your diſh with a puff-paſte cruſt, let your pigeons be very nicely picked and cleaned, ſeaſon them with pepper and ſalt, and put a good piece of freſh butter, with pepper and ſalt, in their bellies; lay them in your pan; the necks, gizzards, livers, pinions, and hearts, lay between, with the yolk of a hard egg, and beef-ſteak in the middle; put in as much water as will almoſt fill the diſh, lay on the top cruſt, and bake it well. This is a very good way to make a pigeon pie; but ſome French cooks fill the pigeons with a very high force-meat, and lay force-meat balls round the inſide, with aſparagus-tops, artichoke-bottoms, muſhrooms, truffles, and morels, and ſeaſon high.

A Cheſhire Pork Pie.

Having ſkinned a loin of pork, cut it into ſteaks; ſeaſon it with ſalt, nutmeg, and pepper; make a good cruſt, lay a layer of pork, then a layer of pippins, pared and cored, and a little ſugar, enough to ſweeten the pie, and then a layer of pork; put in half a pint of white wine, lay ſome butter on the top, and cloſe your pie; if it be large, it will require a pint of white wine. *Glaſſe*, 144. *Maſon*, 357. *Farley*, 211.

A Rook Pie.

Take half a dozen young rooks, ſkin them and draw them, cut out the back bones, ſeaſon them well with pepper and ſalt, and lay them in a deep diſh, with a quarter of a pint of water; lay half a pound of butter over them, make a good puff-paſte, and cover the diſh; lay a paper over. It requires to be well baked,

A Rabbit Pie.

Cut a couple of young rabbits into quarters; take a quarter of a pound of bacon, and bruiſe it to pieces in a marble mor-

tar, with the livers, ſome pepper, ſalt, a little mace, and ſome parſley cut ſmall, ſome chives, and a few leaves of ſweet baſil; when theſe are all beaten fine, make the paſte, and cover the bottom of the pie with the ſeaſoning, then put in the rabbits; pound ſome more bacon in a mortar, mix with it ſome freſh butter, and cover the rabbits with it, and over that lay ſome thin ſlices of bacon; put on the lid, and ſend it to the oven. It will require two hours baking. When done, take off the lid, take out the bacon, and ſkim off the fat. If there is not gravy enough in the pie, pour in ſome rich mutton or veal gravy, boiling hot. *Maſon*, 358.

A Salmon Pie.

Lard your ſalmon with eel and anchovies, ſoaked and ſeaſoned with ſpices and ſweet herbs chopped; put it in a raiſed cruſt, or puff-paſte, as you think proper; put butter under and over, with ſome of the ſame ſeaſoning.

Pikes, eels, or any other kind of fiſh, may be dreſſed in pies after the ſame manner. Make all pies of this ſort pretty reliſhing with lemon. You may alſo make it without larding it, as above. *Clermont*, 406. *Dalrymple*, 338.

Another.

Boil your ſalmon as if you intended it for eating; take the ſkin off, and all the bones out; pound the meat in a mortar very fine, with mace, nutmeg, pepper, and ſalt, to your taſte; raiſe the pie, and put flowers or leaves on the walls; put in the ſalmon and lid it; let it bake an hour and a half. When done, take off the lid, and put in a quarter of a pound of rich melted butter; cut a lemon in ſlices, and lay over it; ſtick in two or three leaves of fennel, and ſend it to table without a lid. *Raffald*, 149.

A Soal Pie.

Make a good cruſt, cover your diſh, boil two pounds of eels tender, pick the fleſh from the bones, put the bones into the liquor the eels were boiled in, with a blade of mace and ſalt; let them boil till there is only a quarter of a pint of liquor, then ſtrain it; cut the fleſh of the eel very fine, with a little lemon-peel cut ſmall, a little ſalt, pepper, and nutmeg,

a few

a few crumbs of grated bread, parſley cut fine, and an anchovy. Mix a quarter of a pound of butter, and lay it in the diſh; cut the meat from a pair of large ſoals, and take off the fins, lay it on the forcemeat, then pour in the liquor the eels were boiled in, and cloſe the pie.

Turbot-pie may be made in the ſame manner. *Glaſſe*, 232. *Maſon*, 363.

A Sucking-Pig Pie.

Bone the pig thoroughly; lard the legs and ſhoulders with bacon, ſeaſoned with ſpices, and ſweet herbs chopped; put it in a raiſed cruſt of its own length; ſeaſon it with ſpices, ſweet herbs chopped, and a pound of butter or ſcraped bacon; cover it over with thin ſlices of bacon. Finiſh the pie, and bake it about three hours. When near done, add two glaſſes of brandy; let it be cold before uſing. *Dalrymple*, 333.

A rich Veal Pie.

Cut veal ſteaks either from a neck, a breaſt, a fillet, or a loin; ſeaſon them with pepper, ſalt, nutmeg, and a very ſmall quantity of pounded cloves; ſlice two ſweetbreads, ſeaſon them in the ſame manner; lay puff-paſte round the diſh half an inch thick; then the meat, yolks of eggs boiled hard, and oyſters at the top; fill it with water; cover it. When taken from the oven, pour in at the top, through a funnel, ſome good boiled gravy, thickened with a little cream and flour, and boiled up.

A ſweet Veal, or Lamb Pie.

Cut your veal or lamb into little pieces, ſeaſon it with pepper, ſalt, cloves, mace, and nutmeg, beat fine. Make a good puff-paſte cruſt, lay it in your diſh, then lay in your meat, and ſtrew on it ſome ſtoned raiſins and currants clean waſhed, and ſome ſugar. Then lay on it ſome force-meat balls made ſweet, and in the ſummer ſome artichoke-bottoms boiled; and in the winter ſcalded grapes. Boil Spaniſh potatoes cut in pieces, candied citron, candied orange, lemon-peel, and three or four blades of mace. Put butter on the top, cloſe up your pie, and bake it; have ready, when it comes from

from the oven, a caudle made as follows: Take a pint of white wine, and mix in the yolks of three eggs. Stir it well together over the fire one way all the time, till it is thick; then take it off, ſtir in ſugar enough to ſweeten it, and ſqueeze in the juice of a lemon. Put it hot into your pie, and cloſe it up again. Send your pie hot to table *Farley*, 203.

A ſavoury Veal Pie.

Seaſon the ſteaks of a loin of veal with pepper, ſalt, beaten mace, and nutmeg; put the meat in a diſh with ſweetbreads ſeaſoned with the meat, and the yolks of ſix hard eggs, a pint of oyſters, and half that quantity of good gravy; lay a puff-paſte, of half an inch thick, round your diſh, and cover it with a lid of the ſame thickneſs; bake it an hour and a quarter in a quick oven; when done, cut off the lid, cut the lid into eight or ten pieces, and ſtick it round the inſide of the rim; cover the meat with ſlices of lemon, and ſerve it up.

A Veniſon Paſty.

Take a neck and breaſt of veniſon, bone them, and ſeaſon them well with pepper and ſalt, put them into a deep pan, with the beſt part of a neck of mutton ſliced and laid over them; pour in a glaſs of red wine, put a coarſe paſte over it, and bake it two hours in an oven; then lay the veniſon in a diſh, and pour the gravy over it, and put one pound of butter over it; make a good puff-paſte, and lay it near half an inch thick round the edge of the diſh; roll out the lid, which muſt be a little thicker than the paſte on the edge of the diſh, and lay it on; then roll out another lid pretty thin, and cut in flowers, leaves, or whatever form you pleaſe, and lay it on the lid. If you do not want it, it will keep in the pot that it was baked in eight or ten days; but let the cruſt be kept on that the air may not get to it. A breaſt and a ſhoulder of veniſon is the moſt proper for a paſty. *Raffald*, 154. *Farley*, 205.

A Vermicelli Pie.

Seaſon four pigeons with a little pepper and ſalt, ſtuff them with a piece of butter, a few crumbs of bread, and a little

parſley cut ſmall; butter a deep earthen diſh well, and then cover the bottom of it with two ounces of vermicelli. Make a puff-paſte, roll it pretty thick, and lay it on the diſh; then lay in the pigeons, the breaſts downwards; put a thick lid on the pie, and bake it in a moderate oven. When it is enough, take a diſh proper for it to be ſent to table in, and turn the pie on it. The vermicelli is then on the top, and looks very pretty. *Maſon*, 360.

CHAP.

CHAP. XX.

PANCAKES AND FRITTERS.

Cream Pancakes.

TAKE half a pint of cream, mix with it the yolks of two eggs, two ounces of ſugar, a little cinnamon, mace, and nutmeg. Rub your pan with lard, and fry them as thin as poſſible. Grate ſugar over them.

Another way.

Take a quart of milk, beat in ſix or eight eggs, leaving half the whites out; mix it well till your batter is of a fine thickneſs. You muſt obſerve to mix your flour firſt with a little milk, then add the reſt by degrees; put in two ſpoonfuls of beaten ginger, a glaſs of brandy, and a little ſalt; ſtir all together, make your ſtew-pan very clean, put in a piece of butter as large as a walnut, then pour in a ladleful of batter, which will make a pancake, moving the pan round that the batter may be all over the pan; ſhake the pan, and when you think that ſide is enough, toſs it, if you cannot turn it cleverly; and when both ſides are done, lay it in a diſh before the fire, and ſo do the reſt. You muſt take care that they are dry. When you ſend them to table, ſtrew a little ſugar over them. *Glaſſe*, 165.

Common Pancakes.

Take a pint of milk or cream, a pound of flour, and three eggs; put the milk by degrees into the flour; add a little ſalt, and grated ginger; fry them in lard, and grate ſugar over them.

Batter Pancakes.

Take a pound of flour and three eggs, beat them well together; put to it a pint of milk, and a little ſalt; fry them in lard or butter; grate ſugar over them, cut them in quarters, and ſerve them up. *Raffald*, 166.

Fine Pancakes.

To a pint of cream add the yolks of eight eggs, but no whites, three ſpoonfuls of ſack, or orange-flower-water, a little ſugar, and a grated nutmeg; the butter and cream muſt be melted over the fire; mix all well together with three ſpoonfuls of flour; butter the frying-pan for the firſt, let them run as thin as you can in the pan, fry them quick, and ſend them up hot.

Rice Pancakes.

Waſh and pick clean half a pound of rice, boil it till it is tender, and all the water boiled away; put it into a tin cullendar, cover it cloſe, and let it ſtand all night; then break it very ſmall; take fourteen eggs, beat and ſtrain them, and put them to the rice, with a quart of cream, a nutmeg grated; beat it well together, then ſhake in as much flour as will hold them together, and ſtir in as much butter as will fry them.

Pancakes called a Quire of Paper.

Take a pint of cream, ſix eggs, three ſpoonfuls of fine flour, three ſpoonfuls of ſack, one of orange-flower-water, a little ſugar, half a nutmeg grated, and half a pound of melted butter almoſt cold; mingle all well together, and butter the pan for the firſt pancake. Let them run as thin as poſſible. When they are juſt coloured, they are enough; and ſo do with all the fine pancakes. *Glaſſe*, 165.

Cream Pancakes.

Mix the yolks of two eggs with half a pint of cream, and two ounces of ſugar; rub your pan with lard, and fry them as

as thin as you poſſibly can. Grate ſugar over them, and let them be ſerved up hot.

Pink-coloured Pancakes.

Boil a large beet-root tender, and beat it fine in a marble mortar, then add the yolks of four eggs, two ſpoonfuls of flour, and three ſpoonfuls of cream; ſweeten it to your taſte, and grate in half a nutmeg, and add a glaſs of brandy; beat them all together half an hour, fry them in butter, and garniſh them with green ſweetmeats, preſerved apricots, or green ſprigs of myrtle. It is a pretty corner diſh for either dinner or ſupper. *Raffald*, 167.

Clary Pancakes.

Take three eggs, three ſpoonfuls of fine flour, and a little ſalt, beat them well, and mix them well with a pint of milk; put lard into your pan; when it is hot, pour in your batter as thin as poſſible, then lay in ſome clary leaves, waſhed and dried, and pour a little more batter thin over them; fry them a fine brown, and ſerve them up.

Common Fritters.

Get ſome large baking apples, pare them, and take out the core; cut them in round ſlices, and dip them in batter made as follows: Take half a pint of ale, and two eggs, and beat them in as much flour as will make it rather thicker than a common pudding, with nutmeg and ſugar to your taſte. Let it ſtand three or four minutes to riſe. Having dipped your apple into this batter, fry them criſp, and ſerve them up with ſugar grated over them, and wine ſauce in a boat. *Farley*, 226.

Strawberry Fritters.

Make a batter with flour; a ſpoonful of oil, white wine, a little raſped lemon-peel, and the whites of two or three eggs; make it pretty ſoft, juſt fit to drop with a ſpoon. Mix ſome large ſtrawberries with it, and drop them with a ſpoon, the bigneſs of a nutmeg, into the hot fritter. When of a good colour, take them out, and drain them on a ſieve; when

ready to ſerve, ſtrew ſugar over, or glaze them. *Dairym. ple*, 389.

Plain Fritters.

Grate the crumb of a penny-loaf, and put it into a pint of milk; mix it very ſmooth; when cold, add the yolks of five eggs, three ounces of ſifted ſugar, and ſome grated nutmeg; fry them in hogs'-lard; pour melted butter, wine, and ſugar, into the diſh. Currants may be added, as an improvement.

Tanſey Fritters.

Pour a pint of boiling milk on the crumb of a penny-loaf, let it ſtand an hour, and then put as much juice of tanſey to it as will give it a flavour; (too much will make it bitter) then, with the juice of ſpinach, make it a pretty green. Put to it a ſpoonful of Ratafia-water, or brandy, ſweeten it to your taſte, grate the rind of half a lemon, beat the yolks of four eggs, mix them all together; put them in a toſſing-pan, with a quarter of a pound of butter; ſtir it over a ſlow fire, till it is quite thick; take it off, and let it ſtand two or three hours; then drop them into a pan full of boiling lard, a ſpoonful is enough for a fritter; ſerve them up with ſlices of orange round them, grate ſugar over them, and ſerve wine-ſauce in a boat. *Raffald*, 163.

Currant Fritters.

Take half a pint of ale that is not bitter, ſtir a ſufficient quantity of flour in it to make it pretty thick; add a few currants; beat this up quick, have the lard boiling, throw in a large ſpoonful at a time.

Royal Fritters.

Put a quart of new milk into a ſauce-pan, and, as the milk boils up, pour in a glaſs of ſack. Let it boil up, then take it off, and let it ſtand five or ſix minutes; then ſkim off all the curd and put it into a baſon; beat it up well with ſix eggs, ſeaſon it with nutmeg; then beat it with a whiſk; add flour

flour to make it as thick as batter uſually is, put in ſome fine ſugar, and fry them quick. *Glaſſe*, 162.

Apple Fritters.

Pare, core, and ſlice ſome ſmall apples; make a batter with three eggs, a little grated ginger, and almoſt a pint of cream; add a glaſs of brandy, a little ſalt, and flour enough to make it thick; put in the apples, fry them in lard. *Maſon*, 382.

Haſty Fritters.

Heat ſome butter in a ſtew-pan. Stir a little flour by degrees into half a pint of ale; put in a few currants, or chopped apples; beat them up quick, and drop a large ſpoonful at a time all over the pan. Take care to prevent their ſticking together, turn them with an egg-ſlice; and, when they are of a fine brown, lay them on a diſh, and throw ſome ſugar over them. You may cut an orange into quarters for garniſh. *Farley*, 228.

Water Fritters.

For theſe fritters, the batter muſt be very thick. Take five or ſix ſpoonfuls of flour, a little ſalt, a quart of water, the yolks and whites of eight eggs well beat, with a little brandy; ſtrain them through a hair ſieve, and mix them with the other ingredients. The longer they are made before they are fried, the better. Juſt before they are fried, melt half a pound of butter, and beat it well in. The beſt thing to fry them in is lard. *Maſon*, 381. *Raffald*, 163.

Fine Fritters.

Take ſome very fine flour, and dry it well before the fire. Mix it with a quart of milk, but be careful not to make it too thick; put to it ſix or eight eggs, a little ſalt, nutmeg, mace, and a quarter of a pint of ſack, or ale, or a glaſs of brandy. Beat them well together, then make them pretty thick with pippins, and fry them dry.

Apple Fraze.

Having cut your apples in thin ſlices, fry them of a fine light brown; take them up and lay them to drain, keep them as whole as you can, and either pare them or not, as you think proper; then make a batter as follows: Take five eggs, leaving out two whites, beat them up with cream and flour, and a little ſack; make it the thickneſs of a pancake-batter, pour in a little melted butter, nutmeg, and a little ſugar. Let your batter be hot, and drop in your fritters, and on every one lay a ſlice of apple, and then more batter on them. Fry them of a fine light brown; take them up, and ſtrew ſome double-refined ſugar all over them. *Glaſſe*, 164.

Almond Fraze.

Blanch and beat half a pound of Jordan almonds, about a dozen bitter; put to them a pint of cream, eight yolks and four whites of eggs, and a little grated bread. Fry them, as pancakes, in good lard; and, when done, grate ſugar over them.

CHAP.

CHAP. XXI.

OF PICKLING.

General Obſervations on Pickling.

THE knowledge of pickling is very eſſential in a family, but it is to be lamented that the health of individuals is often endangered, merely to gratify the age. Things known to be pernicious, are frequently made uſe of, in order to procure a brighter colour to the article meant to be pickled. It is indeed a common practice to make uſe of braſs utenſils, that the verdigriſe extracted from it may give an additional tint to all pickles intended to be green; not conſidering that they are communicating an abſolute poiſon to that which they are preparing for their food. Such inconſiderate proceedings, it is hoped, will hereafter be avoided, eſpecially as there is no neceſſity for having recourſe to ſuch pernicious means, when theſe articles will become equally green, by keeping them of a proper heat upon the hearth, without the help of braſs or verdigriſe of any kind. It is therefore highly proper to be very particular in keeping the pickles from ſuch things, and follow ſtrictly the directions of your receipts given with reſpect to all kinds of pickles, which are greened only by pouring your vinegar hot upon them, and it will keep them a long time. Stone jars are the moſt proper for all ſorts of pickles, for though they are expenſive in the firſt purchaſe, yet they will, in the end, be found much cheaper than earthen veſſels, through which, it has been found by experience, ſalt and vinegar will penetrate, eſpecially when put in hot. Be careful never to put your fingers in to take the pickles out, as it will ſoon ſpoil them, but always make uſe of a ſpoon upon thoſe occaſions.

To pickle Cucumbers.

Let your cucumbers be as free from ſpots as poſſible, and take the ſmalleſt you can get. Put them into ſtrong ſalt and water for nine or ten days, or till they become yellow; and ſtir them at leaſt twice a day, or they will grow ſoft. Should they become perfectly yellow, pour the water from them, and cover them with plenty of vine-leaves. Set your water over the fire, and when it boils, pour it upon them, and ſet them upon the hearth to keep warm. When the water is almoſt cold, make it boiling hot again, and pour it upon them. Proceed in this manner till you perceive they are of a fine green, which they will be in four or five times. Be careful to keep them well covered with vine-leaves, with a cloth and diſh over the top, to keep in the ſteam, which will help to green them the ſooner. When they are greened, put them in a hair ſieve to drain, and then make the following pickle for them:—To every two quarts of white-wine vinegar, put half an ounce of mace, ten or twelve cloves, an ounce of ginger cut into ſlices, an ounce of black pepper, and a handful of ſalt. Boil them all together for five minutes, pour it hot upon your pickles, and tie them down with a bladder for uſe. You may pickle them with ale, ale-vinegar, or diſtilled vinegar; and you may add three or four cloves of garlic or ſhallots. *Raffald*, 342. *Farley*, 236.

Another way.

Let your cucumbers be freſh gathered, and always gather them on a dry day. Put them into a jar or pitcher with a narrow top. Put to them a few white muſtard ſeeds, a head of garlic, and a few blades of mace, half an ounce of black pepper, half an ounce of long pepper, and put a handful of ſalt to your vinegar; pour it upon your cucumbers boiling hot, ſet them by the fire, and keep them warm for three days, and boil your allegar once every day, and keep them cloſe covered till they are of a good green. Tie them down with a leather, and keep them for uſe.

To pickle Cucumbers in ſlices.

Take ſome large cucumbers before they are too ripe, ſlice them of the thickneſs of crown pieces in a pewter diſh; to every twelve cucumbers, ſlice two large onions thin, and ſo on till you have filled your diſh, with a handful of ſalt between every row; then cover them with another pewter diſh, and let them ſtand twenty-four hours; then put them into a cullendar, and let them drain very well. Put them in a jar, cover them over with white-wine vinegar, and let them ſtand four hours; pour the vinegar from them into a copper ſauce-pan, and boil it with a little ſalt; put to the cucumbers a little mace, a little whole pepper, a large race of ginger ſliced, and then pour the boiling vinegar on. Cover them cloſe, and when they are cold, tie them down. They will be fit to eat in two or three days. *Glaſſe*, 270.

To pickle Mangoes.

Take either melons, or very large cucumbers, pour over them ſalt and water boiling hot; the next day dry them. Cut a piece out of the ſide, ſcrape out the ſeed very clean, fill them with garlic, ſcraped horſe-radiſh, and muſtard-ſeed; put in the piece, and tie it cloſe, then pour over them boiling hot vinegar. In two or three days, boil up the vinegar, with pepper, cloves, and ginger; throw in the mangoes, boil them up quick for a few minutes, and put them into a jar; cover them cloſe. The melons ſhould be ſmall, the cucumbers large. If they are not green enough boil the vinegar again. *Maſon*, 347.

Another way.

Cucumbers uſed for this purpoſe muſt be of the largeſt ſort, and taken from the vines before they are too ripe, or yellow at the ends. Cut a piece out of the ſide, and take out the ſeeds with an apple ſcraper or a tea-ſpoon. Then put them into very ſtrong ſalt and water for eight or nine days, or till they are very yellow. Stir them well two or three times each day, and put them into a pan, with a large quantity of vine-leaves both over and under them. Beat a little roach-allum very fine, and put it into the ſalt and water they came out of.

of. Pour it on your cucumbers, and ſet it upon a very ſlow fire for four or five hours, till they are pretty green. Then take them out, and drain them in a hair ſieve, and when they are cold, put to them a little horſe-radiſh, then muſtard-ſeed, two or three heads of garlic, a few pepper-corns, a few green cucumbers ſliced in ſmall pieces, then horſe-radiſh, and the ſame as before-mentioned, till you have filled them. Then take the piece you cut out, and ſew it on with a large needle and thread, and do all the reſt in the ſame manner. Have ready the following pickle:—To every gallon of allegar, put an ounce of mace, the ſame of cloves, two ounces of ſliced ginger, the ſame of long pepper, Jamaica pepper, and black pepper; three ounces of muſtard-ſeed tied up in a bag, four ounces of garlic, and a ſtick of horſe-radiſh cut in ſlices. Boil them five minutes in the allegar, then pour it upon your pickles, tie them down, and keep them for uſe. *Farley*, 240.

To pickle Onions.

Take ſome ſmall onions, peel them, and put them into ſalt and water; ſhift them once a day for three days, then ſet them over the fire in milk and water till ready to boil; dry them, pour over them the following pickle when boiled, and cold:—Double-diſtilled vinegar, ſalt, mace, and one or two bay-leaves; they will not look white with any other vinegar.

Another way.

Take a ſufficient number of the ſmalleſt onions you can get, and put them into ſalt and water for nine days, obſerving to change the water every day. Then put them into jars, and pour freſh boiling ſalt and water over them. Let them ſtand cloſe covered till they are cold, then make ſome more ſalt and water, and pour it boiling hot upon them. When it is cold, put your onions into a hair ſieve to drain, then put them into wide-mouthed bottles, and fill them up with diſtilled vinegar. Put into every bottle a ſlice or two of ginger, a blade of mace, and a large tea-ſpoonful of eating oil, which will keep the onions white. If you like the taſte of bay-leaf, you may put one or two into every bottle, and as much bay-ſalt as will lie on a ſix-pence. Cork them well up. *Farley*, 249.

Another

Another way.

The ſmaller your onions are the better they look; take them when they are dry enough to lay up for winter, put them into a pot, and cover them with ſpring water, with a handful of white ſalt; let them boil up, then ſtrain them off, and take three coats off; put them on a cloth, and let two people take hold of it, one at each end, and rub them backward and forward till they are very dry; then put them in your bottles, with ſome blades of mace and cloves, and a nutmeg cut in pieces; have ſome double-diſtilled white-wine vinegar, boil it up with a little ſalt; let it be cold, and put it over the onions; cork them cloſe, and tie a bladder and leather over it.

To pickle Walnuts black.

Your walnuts ſhould be gathered when the ſun is hot upon them, and always before the ſhell is hard, which may be eaſily known by running a pin into them; then put them into a ſtrong ſalt and water for nine days; ſtir them twice a day, and change the ſalt and water every three days; then put them in a hair ſieve, and let them ſtand in the air till they turn black; then put them into ſtrong ſtone jars, and pour boiling allegar over them; cover them up, and let them ſtand till they are cold, then boil the allegar three times more, and let it ſtand till it is cold between every time; tie them down with paper, and a bladder over them, and let them ſtand two months; then take them out of the allegar, and make a pickle for them. To every two quarts of allegar, put half an ounce of mace, half an ounce of cloves, one ounce of black pepper, the ſame of Jamaica pepper, ginger, and long pepper, and two ounces of common ſalt; boil it ten minutes, and pour it hot upon your walnuts, and tie them down with a bladder, and paper over it. *Raffald*, 347.

Another way.

Take large full-grown nuts, but before they are hard, and lay them in ſalt and water; let them lie two days, then ſhift them into freſh water; let them lie two days longer, then ſhift them again, and let them lie three in your pickling jar.

When

When the jar is half full, put in a large onion ſtuck with cloves. To a hundred walnuts, put in half a pint of muſtard-ſeed, a quarter of an ounce of mace, half an ounce of black pepper, half an ounce of all-ſpice, ſix bay-leaves, and a ſtick of horſe-radiſh; then fill your jar, and pour boiling vinegar over them. Cover them with a plate, and when they are cold, tie them down with a bladder and leather, and they will be fit to eat in two or three months. The next year, if any remains, boil up your liquor again, and ſkim it; when cold, pour it over your walnuts. This is by much the beſt pickle for uſe, therefore you may add more vinegar to it; what quantity you pleaſe. If you pickle a great many walnuts, and eat them faſt, make your pickle for a hundred or two, the reſt keep in ſtrong brine of ſalt and water, boiled till it will bear an egg; and as your pot empties, fill them up with thoſe in the ſalt and water. Take care that they are covered with pickle.

In the ſame manner you may do a ſmaller quantity; but, if you can get rape-vinegar, uſe that inſtead of ſalt and water. Do them thus:—put your nuts into the jar you intend to pickle them in, throw in a good handful of ſalt, and fill the pot with rape-vinegar. Cover it cloſe, and let them ſtand a fortnight; then pour them out of the pot, wipe it clean, and juſt rub the nuts with a coarſe cloth, and then put them in the jar with the pickle as above. *Glaſſe*, 270.

To pickle Walnuts green.

Take the largeſt double or French walnuts, before the ſhells are hard, pare them very thin, and put them into a tub of ſpring water as they are pared; put to them, if there are two or three hundred nuts, a pound of bay-ſalt; leave them in the water twenty-four hours, then put them into a ſtone jar, a layer of vine-leaves and a layer of walnuts; fill it up with cold vinegar, and when they have ſtood all night, pour the vinegar from them into a copper, with a good quantity of bay-ſalt; ſet it upon the fire, and let it boil, then pour it hot on the nuts; tie them over with a woollen cloth, and let them ſtand a week; then pour that pickle from them, rub the nuts clean with a piece of flannel, and put them again into the jar, with vine-leaves, as before-mentioned; boil freſh vinegar; to every gallon of vinegar, four or five pieces of ginger, a quarter of an ounce of cloves, a nutmeg ſliced,

a quarter

a quarter of an ounce of mace, and the ſame quantity of whole black pepper; pour the vinegar boiling hot upon the walnuts, and cover them with a woollen cloth; let it ſtand four or five days, and repeat the ſame four or five times. When the vinegar is cold, put in half a pint of muſtard-ſeed, a ſtick of horſe-radiſh ſliced; tie them down with a bladder, and then with leather; they will be fit to eat in three weeks. If they are intended to be kept, the vinegar muſt not be boiled, but then they will not be ready under ſix months. *Maſon*, 346.

To pickle French Beans.

Pour a boiling-hot wine over your French beans, and cover them cloſe; the next day drain them and dry them; then pour over them a boiling-hot pickle of white-wine vinegar, Jamaica pepper, black pepper, a little mace, and ginger. Repeat this for two or three days, or till the French beans look green.

To pickle Red Cabbage.

Slice your cabbage croſs-ways, put it on an eathen diſh, and ſprinkle a handful of ſalt over it. Cover it with another diſh, and let it ſtand twenty-four hours; then put it into a cullendar to drain, and lay it in your jar. Take white-wine vinegar enough to cover it, a little cloves, mace, and all-ſpice. Put them in whole, with a little cochineal bruiſed fine. Then boil it up, and pour it either hot or cold on your cabbage. Cover it cloſe with a cloth till it is cold, if you pour on the pickle hot, and then tie it up cloſe, as you do other pickles. *Glaſſe*, 276. *Farley*, 246.

Another way.

Take a fine cloſe red cabbage, and cut it thin; then take ſome cold ale-allegar, and put to it two or three blades of mace, and a few white pepper-corns; make it pretty ſtrong with ſalt, and put your cabbage into the allegar as you cut it; tie it cloſe down with a bladder, and a paper over that. In a day or two it will be fit for uſe.

To

To pickle Muſhrooms.

Take the ſmalleſt muſhrooms you can get, and put them into ſpring water, then rub them with a piece of new flannel dipped in ſalt, and put them into cold ſpring water as you do them to keep their colour; then put them into a ſauce-pan, throw a handful of ſalt over them, cover them cloſe, and ſet them over the fire four or five minutes, or till you ſee they are thoroughly hot, and the liquor is drawn out of them; then lay them between two clean cloths till they are cold, then put them into glaſs bottles, and fill them up with diſtilled vinegar; put a blade or two of mace, and a tea-ſpoonful of good oil in every bottle; cork them up cloſe, and ſet them in a cool place.

If you have not any diſtilled vinegar, you may uſe white-wine vinegar, or even allegar, but it muſt be boiled with a little mace, ſalt, and a few ſlices of ginger; it muſt be cold before you pour it on your muſhrooms. If your vinegar, or allegar, is too ſharp, it will make your muſhrooms ſoft; neither will they keep ſo long, or appear ſo white. *Raffald*, 355.

To pickle Cauliflowers.

Take the largeſt and cloſeſt you can get; pull them into ſprigs, put them in an earthen diſh, and ſprinkle ſalt over them. Let them ſtand twenty-four hours to draw out all the water, then put them in a jar, and pour ſalt and water boiling over them; cover them cloſe, and let them ſtand till the next day; then take them out, and lay them on a coarſe cloth to drain; put them into glaſs jars, and put in a nutmeg ſliced, and two or three blades of mace in each jar. Cover them with diſtilled vinegar, and tie them down with a bladder, and over that a leather. They will be fit for uſe in a month. *Glaſſe*, 272.

Another way.

Though the following receipt, given by *Mrs. Raffald*, p. 353, is ſimilar, in many reſpects, to the article next above, yet as there are ſome conſiderable alterations, the reader will excuſe our inſerting it:—Take the cloſeſt and whiteſt cauliflowers you can get, and pull them in branches, and ſpread them

them on an earthen diſh, and lay ſalt all over them; let them ſtand for three days to bring out all the water, then put them in earthen jars, and pour boiling ſalt and water upon them, and let them ſtand all night; then drain them on a hair ſieve, and put them into glaſs jars, and fill up your jars with diſtilled vinegar, and tie them cloſe down with leather.

To pickle Capers.

Theſe are the flower-buds of a ſmall ſhrub, preſerved in pickle. The tree which bears capers is called the caper-ſhrub, or buſh. It is common in the Weſtern part of Europe. We have them in ſome gardens, but Toulon is the principal place for capers. We have ſome from Lyons, but they are flatter, and leſs firm; and ſome come from Majorca, but they are ſalt and diſagreeable. The fineſt flavoured are from Toulon. They gather the buds from the bloſſoms before they are open, then ſpread them upon a floor in the room, where no ſun enters, and there let them lie till they begin to wither; they then throw them into a tub of ſharp vinegar, and, after three days, they add a quantity of bay ſalt. When this is diſſolved, they are fit for packing for ſale, and are ſent to all parts of Europe.

The fineſt capers are thoſe of a moderate ſize, firm, and cloſe, and ſuch as have the pickle highly flavoured; thoſe which are ſoft, flabby, and half open, are of little value. *Maſon*, 353.

To pickle Samphire.

Take the ſamphire that is green, put it into a clean pan, and throw over it two or three handfuls of ſalt; then cover it with ſpring water. Let it lie twenty-four hours, then put it into a clean ſauce-pan, throw in a handful of ſalt, and cover it with good vinegar. Cover the pan cloſe, and ſet it over a ſlow fire. Let it ſtand till it is juſt green and criſp, and then take it off at that moment; for if it ſhould remain till it is ſoft, it will be ſpoiled. Put it in your pickling-pot, and cover it cloſe. As ſoon as it is cold, tie it down with a bladder and leather, and keep it for uſe. Or you may keep it all the year in a very ſtrong brine of ſalt and water, and throw it into vinegar juſt before you uſe it. *Glaſſe*, 278. *Maſon*, 352. *Farley*, 251.

To pickle Beet Roots.

Beet-roots, which are a pretty garniſh for made diſhes, are thus pickled:—Boil them tender, peel them, and, if agreeable, cut them into ſhapes; pour over them a hot pickle of white-wine vinegar, a little pepper, ginger, and horſe-radiſh ſliced.

To pickle Barberries.

Let your barberries be gathered before they are too ripe; take care to pick out the leaves and dead ſtalks, and then put them into jars, with a large quantity of ſtrong ſalt and water, and tie them down with a bladder.

N. B. When you ſee a ſcum over your barberries, put them into freſh ſalt and water; they require no vinegar, their own ſharpneſs being ſufficient to keep them.

To pickle Codlings.

Gather your codlings when they are about the ſize of a large French walnut, put a quantity of vine-leaves in the bottom of a braſs pan, then put in your codlings; cover them well with vine-leaves, and ſet them over a very ſlow fire till you can peel the ſkins off; then take them carefully up in a hair ſieve, and peel them with a pen-knife, and put them into the ſauce-pan again, with the vine-leaves and water as before; cover them cloſe, and ſet them over a ſlow fire till they are a fine green; then drain them through a hair ſieve, and when they are cold, put them into diſtilled vinegar; pour a little meat-oil on the top, and tie them down with a bladder. *Raffald*, 345.

Indian Pickle, or Peccadillo.

Quarter a white cabbage and cauliflower; take alſo cucumbers, melons, apples, French beans, plums, all or any of theſe; lay them on a hair ſieve, ſtrew over a large handful of ſalt, ſet them in the ſun for three or four days, or till very dry. Put them into a ſtone jar with the following pickle:—Put a pound of race ginger into ſalt and water, the next day ſcrape and ſlice it, ſalt it, and dry it in the ſun; ſlice, ſalt, and

and dry a pound of garlic; put theſe into a gallon of vinegar, with two ounces of long pepper, half an ounce of turmeric, and four ounces of muſtard-ſeed bruiſed; ſtop the pickle cloſe, then prepare the cabbage, &c. If the fruit is put in, it muſt be green.

N. B. The jar need not ever be emptied, but put in the things as they come into ſeaſon, adding freſh vinegar. *Maſon*, 351.

To pickle Artichoke-bottoms.

Take ſome artichokes, and boil them till you can pull the leaves off, then take off the chokes, and cut them from the ſtalk; take great care that you do not let the knife touch the top; throw them into ſalt and water for an hour, then take them out, and lay them on a cloth to drain; then put them into large wide-mouthed glaſſes, put a little mace and ſliced nutmeg between; fill them either with diſtilled vinegar, or ſugar, vinegar, and ſpring water; cover them with mutton fat fried, and tie them down with a bladder and leather.

To pickle Naſturtium Buds.

After the bloſſoms are gone off, gather the little knobs, and put them into cold ſalt and water; ſhift them once a day for three ſucceſſive days, then make a cold pickle of white-wine vinegar, a little white wine ſhallot, pepper, cloves, mace, nutmeg quartered, and horſe-radiſh. Put in the buds,

CHAP. XXII.

OF POTTING.

General Obſervations on Potting.

ALL potted articles ſhould be well covered with butter before they are ſent to the oven; it is alſo very neceſſary to tie them over with ſtrong paper, and to bake them well. When your meat is taken from the oven, pick out all the ſkins quite clean, and drain the meat from the gravy, otherwiſe the ſkins will appear as blemiſhes, and the gravy will ſoon turn it ſour. Let your ſeaſoning be well beat before you put in your meat, and put it in by degrees as you are beating. Preſs your meat well when you put it in your pots, and let it be quite cold before the clarified butter is poured over it.

To pot Beef.

Take half a pound of brown ſugar, and an ounce of ſaltpetre, and rub it into twelve pounds of beef. Let it lie twenty-four hours; then waſh it clean, and dry it well with a cloth. Seaſon it to your taſte with pepper, ſalt, and mace, and cut it into five or ſix pieces. Put it into an earthen pot, with a pound of butter in lumps upon it, ſet it in a hot oven, and let it ſtand there three hours, then take it out, cut out the hard out-ſides, and beat it in a mortar. Add to it a little more pepper, ſalt, and mace. Then oil a pound of butter in the gravy and fat that came from your beef, and put it in as you find neceſſary; but beat the meat exceedingly fine. Then put it into your pots, preſs it cloſe down, pour clarified butter over it, and keep it in a dry place. *Farley*, 262.

To pot Beef like Veniſon.

Cut the lean of a buttock of beef into pound pieces; for eight pounds of beef take four ounces of ſalt-petre, four ounces of petre-ſalt, a pint of white ſalt, and an ounce of ſal prunella; beat the ſalts all very fine, mix them well together, rub the ſalts into the beef; then let it lie four days, turning it twice a day; then put it into a pan, cover it with pump water, and a little of its own brine; then bake it in an oven with houſhold bread, till it is as tender as a chicken, then take it from the gravy, and bruiſe it abroad, and take out all the ſkin and ſinews; then pound it in a marble mortar, and lay it in a broad diſh; mix in it an ounce of cloves and mace, three quarters of an ounce of pepper, and one nutmeg, all beat very fine. Mix it all very well with the meat, then clarify a little freſh butter, and mix with the meat, to make it a little moiſt; mix it very well together, preſs it down into pots very hard, ſet it at the oven's mouth juſt to ſettle, and cover it two inches thick with clarified butter. When cold, cover it with white paper. *Glaſſe*, 261.

To pot Veniſon.

If your veniſon ſhould happen to be ſtale, rub it with vinegar, and let it lie one hour; then dry it clean with a cloth, and rub it all over with red wine; ſeaſon it with beaten mace, pepper, and ſalt; put it on an earthen diſh, and pour over it half a pint of red wine, and a pound of butter, and ſet it in the oven; if it be a ſhoulder, put a coarſe paſte over it, and bake it all night in a baker's oven. When it comes out, pick it clean from the bones, and beat it in a marble mortar, with the fat from your gravy. If you find it not ſeaſoned enough, add more ſeaſoning and clarified butter, and keep beating it till it is a fine paſte. Then preſs it hard down into your pots, and pour clarified butter over it; keep it in a dry place. *Raffald*, 295.

To pot a Hare.

Let your hare hang for ſome days, then cut it into pieces, bake it, with a little beer at the bottom of the pan, and ſome butter on the top; pick it from the bones and ſinews, and

beat it with the butter from the top of the gravy, adding enough to make it very mellow; add ſalt, pepper, and pounded cloves; put it into pots, ſet it a few minutes in a ſlack oven, pour over clarified butter. *Maſon*, 302.

Another way.

Hang up your hare four or five days with the ſkin on, then caſe it, and cut it in quarters; put it in a pot, ſeaſon it with pepper, ſalt, and mace; put a pound of butter over it, and bake it four hours. When it comes out, pick it from the bones, and pound it in a mortar with the butter that comes off your gravy, and a little beaten cloves and mace, till it is fine and ſmooth, then put it cloſe down in potting pots, and put clarified butter over it; tie it over with white paper.

To pot Eels.

Take a large eel, ſkin it, cleanſe it, and waſh it very clean; dry it in a cloth, and cut it into pieces as long as your finger. Seaſon them with a little beaten mace and nutmeg, pepper, ſalt, and a little ſal prunella beat fine; lay them in a pan, then pour as much good butter over them as will cover them, and clarified as above. They muſt be baked half an hour in a quick oven, if a ſlow oven longer, till they are enough, but of that you muſt judge by the ſize of the eels. With a fork take them out, and lay them on a coarſe cloth to drain. When they are quite cold, ſeaſon them again with the ſame ſeaſoning, and lay them in the pot cloſe; then take off the butter they were baked in clear from the gravy of the fiſh, and ſet it in a diſh before the fire. When it is melted, pour the clear butter over the eels, and let them be covered with the butter.

N. B. In the ſame manner you may pot what you pleaſe. You may bone your eels, if you chuſe it, but then do not put in any ſal prunella. *Glaſſe*, 237. *Farley*, 265.

To pot Chars.

Cleanſe you chars, and cut off the heads, tails, and fins; lay them in rows in a long baking pan, and cover them with butter; when they are enough, take them out with a fork, and lay them on a coarſe cloth to drain. When they are quite cold,

cold, ſeaſon them well, and lay them cloſe in the pot; then take off the butter they were baked in clear from the gravy of the fiſh, and ſet it in a diſh before the fire. When it is melted, pour the clarified butter over the char, and let them be covered with it.

To pot Veal.

Take part of a knuckle or fillet of veal that has been ſtewed, or bake it on purpoſe for potting; beat it to a paſte with butter, ſalt, white pepper, and mace pounded; preſs it down in pots, and pour over it clarified butter.

Another way.

Take a fillet of veal, cut it into three or four pieces, ſeaſon it with pepper, ſalt, and a little mace; put it into pots with half a pound of butter; tie a paper over it, ſet it in a hot oven, and bake it three hours. When you take it out, cut off all the outſides, then put the veal into a marble mortar, and beat it with the fat from your gravy; then oil a pound of freſh butter, and put it in, a little at a time, and keep beating it till you ſee it is like a fine paſte; then put it cloſe down into your potting-pots, put a paper upon it, and ſet on a weight to preſs it hard. When your veal is cold and ſtiff, pour over it clarified butter, the thickneſs of a crown piece, and tie it down. *Raffald*, 296.

To pot Salmon.

Scale, waſh, and dry a ſalmon that is quite freſh; ſlit it up the back, and take out the bone; mix ſome grated nutmeg, mace, pepper, and ſalt, and ſtrew over the fiſh; let it lie for two or three hours, then lay it in a large pot, and put to it half a pound of butter; put it in an oven, and let it bake an hour. When it is done, lay it on ſomething flat, that the oil may run from it; then cut it to the ſize of the pots it is to be put in, lay the pieces in layers till the pots are filled, with the ſkin uppermoſt; put a board over it, and lay on a weight to preſs it till cold; then take the board and weight off, and pour over it clarified butter. It may be ſent to table in pieces, or cut in ſlices. *Maſon*, 216.

To pot Tongues.

Rub a neat's tongue with an ounce of ſalt-petre, and a quarter of a pound of brown ſugar; let it lie two days, and then boil it till it is quite tender; then take off the ſkin and ſide-bits, cut the tongue into very thin ſlices, and beat it in a marble mortar, with a pound of clarified butter, pepper, ſalt, and mace to your taſte. Beat the whole very fine, then put it cloſe down into ſmall potting-pots, and pour clarified butter over them.

To pot Lampreys.

Skin them, cleanſe them with ſalt, and then wipe them dry; beat ſome black pepper, mace, and cloves; mix them with ſalt, and ſeaſon them. Lay them in a pan, and cover them with clarified butter. Bake them an hour. In other reſpects, manage them as above directed for eels, and one will be enough for a pot. You muſt ſeaſon them well; let your butter be good, and they will keep a long time. *Glaſſe*, 237.

To pot Pigeons.

Seaſon your pigeons very high with pepper and ſalt, put them into a pot with butter in lumps; bake them, and pour off the fat and gravy. When it is cold, take the butter from the top, put more to it; clarify it, pour it over the pigeons, put ſingly into a pot, with a little more ſeaſoning added to them.

Another way.

Pick and draw your pigeons, cut off the pinions, waſh them clean, and put them into a ſieve to drain. Then dry them with a cloth, and ſeaſon them with pepper and ſalt. Roll a lump of butter in chopped parſley, and put it into the pigeons. Sew up the vent, then put them into a pot with butter over them; tie them down, and ſet them in a moderately-heated oven. When they are taken out, put them into potting-pots, and cover them well with clarified butter. *Farley*, 263.

To pot Woodcocks and Snipes.

Pot them as you do pigeons.

To pot Moor Game.

Pick and draw them, wipe them clean, and let them be well seasoned with pepper, salt, and mace; put one leg through the other, roast them till they are enough, and when cold, put them into potting-pots, pour clarified butter over them, and keep them in a dry place.

CHAP. XXIII.

OF COLLARING.

General Obſervations on Collaring.

IN collaring any kind of meat, &c. care is required in rolling it up properly, and binding it cloſe. Always boil it till it is thoroughly done; and, when it is quite cold, put it into the pickle with the binding on. Take it off, however, the next day, and it will leave the ſkin clear. If you make freſh pickle often, your meat will continue good much longer.

To Collar a Breaſt of Veal.

Bone your veal, and beat it a little, then rub it over with the yolk of an egg; ſtrew over it a little beaten mace, nutmeg, pepper, and ſalt, a large handful of parſley, chopped ſmall, with a few ſprigs of ſweet marjoram, a little lemon-peel cut extremely fine, one anchovy, waſhed, boned, and chopped very ſmall, and mixed with a few bread crumbs; then roll it up very tight, bind it hard with a fillet, and wrap it in a clean cloth; then boil it two hours and a half in ſoft water; when it is enough, hang it up by one end, and make a pickle for it. To one pint of ſalt and water, put half a pint of vinegar; when you ſend it to table, cut a ſlice off one end. Garniſh with pickles and parſley. *Raffald*, 300.

Another way.

Take a breaſt of veal, pick off all the fat and meat from the bones; beat up the yolks of two eggs, and rub it over with a feather. Take ſome crumbs of bread, a little grated nutmeg, ſome beaten mace, a little pepper and ſalt, with a few ſweet herbs, and a little lemon-peel, cut ſmall, and ſtrew over it; put a thick ſkewer into it to keep it together; roll it up tight, and bind it very cloſe with twine; roll a veal caul

caul over it, and roaſt it an hour and a quarter. Before it is taken up, take off the caul; ſprinkle ſome ſalt over it, and baſte it with butter; let the fire be briſk, and the veal of a fine brown; when it is taken up, cut it in three or four ſlices, lay it in the diſh; boil the ſweet-bread, cut it in ſlices, and lay round it. Some like it larded. Pour over it white ſauce, which muſt be made as follows: A pint of good veal gravy, half an anchovy, and a tea-ſpoonful of muſhroom-powder; let it boil up, then put in half a pint of cream, and the yolks of two eggs well beat; juſt ſtir it over the fire, but do not let it boil, as it would make the cream curdle; put in ſome pickled muſhrooms juſt before it is ſent to table. *Maſon*, 143.

To Collar Beef.

Take a piece of thin flank of beef, and bone it, cut the ſkin off, and ſalt it with two ounces of ſalt-petre, two ounces of ſal-prunella, the ſame quantity of bay-ſalt, half a pound of coarſe ſugar, and two pounds of white ſalt. Beat the hard ſalts fine, and mix all together. Turn it every day, and rub it well with the brine for eight days. Then take it out of the pickle, waſh it, and wipe it dry. Take a quarter of an ounce of cloves, a quarter of an ounce of mace, twelve corns of all-ſpice, and a nutmeg beat very fine, with a ſpoonful of beaten pepper, a large quantity of chopped parſley, and ſome ſweet herbs chopped fine. Sprinkle it on the beef, and roll it up very tight; put a coarſe cloth round it, and tie it very tight with beggar's tape. Boil it in a large copper of water; and if it is a large collar, it will take ſix hours boiling, but a ſmall one will be done in five. Take it out, and put it in a preſs till it is cold; but if you have no preſs, put it betwen two boards, and a large weight upon it till it is cold. Then take it out of the cloth, and cut it into ſlices. Garniſh with raw parſley. *Glaſſe*, 262. *Farley*, 254.

To Collar flat Ribs of Beef.

Bone your beef, lay it flat upon a table, and beat it half an hour with a wooden mallet till it is quite ſoft; then rub it with ſix ounces of brown ſugar, a quarter of a pound of common ſalt and one ounce of ſalt-petre beat fine, then let it lie ten days, turning it once every day; then take it out, and put it in warm water for eight or ten hours; then lay it flat upon a table

a table, with the outward ſkin down, and cut it in rows, and a-croſs, about the breadth of your finger; but be careful not to cut the outſide ſkin; then fill one nick with chopped parſley, the ſecond with fat pork, the third with crumbs of bread, mace, nutmeg, pepper and ſalt, then parſley again, and ſo on till you have filled all your nicks; then roll it up tight, and bind it round with coarſe broad tape; wrap it in a cloth, and boil it four or five hours; then take it up, and hang it up by one end of the ſtring to keep it round; ſave the liquor it was boiled in, the next day ſkim it, and add to it half as much allegar as you have liquor, a little more mace, long pepper, and ſalt; then put in your beef and keep it for uſe. N. B. When you ſend it to table, cut a little off at each end, and it will be in diamonds of different colours, and look very pretty; ſet it upon a diſh as you do brawn. If you make a freſh pickle every week it will keep a long time. *Raffald*, 303.

To Collar a Calf's Head.

Get a calf's head with the ſkin on, ſcald off the hair, parboil the head, and bone it; the fore-part muſt be ſlit; boil the tongue, peel it, and cut that and the palate into thin ſlices, put them and the eyes into the middle of the head; take ſome pepper, ſalt, cloves, and mace, and beat them; add ſome nutmeg grated, ſcalded parſley, thyme, ſavory, and ſweet marjoram, cut very ſmall; beat the yolks of three or four eggs, ſpread them over the head, and then ſtrew on the ſeaſoning; roll it up very tight, and tie it round with tape; boil it gently for three hours in as much water as will cover it. When the head is taken out, ſeaſon the pickle with ſalt, pepper, and ſpice, and add to it a pint of white-wine vinegar; when it is cold put in the collar, and when ſent to table, cut it in ſlices.

To Collar a Pig.

Your pig being killed, and the hair dreſſed off, draw out the entrails, and waſh it clean; rip it open with a ſharp knife, and take out all the bones; then rub it all over with pepper and ſalt beaten fine, a few ſage-leaves, and ſweet herbs chopped ſmall; then roll up your pig tight, and bind it with a fillet. Fill your boiler with ſoft water, a pint of vinegar, a handful of ſalt, eight or ten cloves, a blade or two of mace,

a few

a few pepper-corns, and a bunch of ſweet herbs. When it boils, put in your pig and boil it till it is tender, then take it up, and, when it is almoſt cold, bind it over again, and put it into an earthen pot; then pour the liquor your pig was boiled in upon it, keep it covered, and it is fit for uſe. *Maſon*, 186.

To collar Veniſon.

Bone a ſide of veniſon, and take away all the ſinews, and cut it into ſquare collops of what you pleaſe. It will make two or three collars. Lard it with fat clear bacon, and cut your lards as big as the top of your finger, and three or four inches long. Seaſon your veniſon with pepper, ſalt, cloves, and nutmeg. Roll up your collars, and tie them cloſe with coarſe tape; then put them into deep pots, with ſeaſonings at the bottoms, ſome freſh butter, and three or four bay-leaves. Then put in the reſt, with ſome ſeaſoning and butter on the top, and over that ſome beef-ſuet, finely ſhred and beaten. Then cover up your pot with coarſe paſte, and bake them four or five hours. After that, take them out of the oven, and let them ſtand a little; take out your veniſon, and let it drain well from the gravy; add more butter to the fat, and ſet it over a gentle fire to clarify. Then take it off, and let it ſtand a little, and ſkim it well. Make your pots clean, or have pots ready fit for each collar. Put a little ſeaſoning, and ſome of your clarified butter at the bottom; then put in your veniſon, and fill up your pots with clarified butter, and be ſure that your butter be an inch above the meat. When it is thoroughly cold, tie it down with double paper, and lay a tile on the top; they will keep ſix or eight months; and you may, when you uſe a pot, put it for a minute into boiling water, and it will come out whole. Let it ſtand till it is cold, ſtick it round with bay-leaves, and a ſprig at the top. *Farley*, 257.

To collar a Breaſt of Mutton.

Bone your breaſt of mutton, and rub it over with the yolk of an egg; grate over it a little lemon-peel and a nutmeg, with a little pepper and ſalt; then chop ſmall one tea-cupful of capers, and two anchovies; ſhred fine a handful of parſley, and a few ſweet herbs. Mix them with the crumb of a penny loaf,

loaf, and ſtrew it over your mutton, and roll it up tight; boil it two hours, then take it up, and put it in a pickle like that for the calf's head.

Mock Brawn.

Boil four ox-feet very tender, and pick the fleſh entirely from the bones; take the belly piece of pork, boil it till it is almoſt enough, then bone it, and roll the meat of the feet up in the pork very tight; then take a ſtrong cloth, with ſome coarſe tape, and roll it round very tight; tie it up in the cloth, boil it till it is ſo tender that a ſtraw may be run through it. Let it be hung up in the cloth till it is quite cold; after which, put it into cold ſalt and water, and it will be fit for uſe. *Maſon*, 179.

To collar Salmon.

Take a ſide of ſalmon, cut off a handful of the tail, waſh your large piece very well, dry it with a clean cloth, waſh it over with the yolks of eggs, and then make force-meat with what you cut off the tail. But take off the ſkin, and put to it a handful of parboiled oyſters, a tail or two of lobſters, the yolks of three or four eggs, boiled hard, ſix anchovies, a handful of ſweet herbs chopped ſmall, a little ſalt, cloves, mace, nutmeg, pepper beat fine, and grated bread. Work all theſe together into a body, with the yolks of eggs; lay it all over the fleſhy part, and a little more pepper and ſalt over the ſalmon; ſo roll it up into a collar, and bind it with broad tape, then boil it in water, ſalt, and vinegar, but let the liquor boil firſt; then put in your collars, a bunch of ſweet herbs, ſliced ginger, and nutmeg; let it boil, but not too faſt. It will take near two hours boiling. When it is enough, take it up into your ſoucing pan, and when the pickle is cold, put it to your ſalmon, and let it ſtand in it till uſed, or otherwiſe you may pot it. Fill it up with clarified butter, as you pot fowls. That way will keep longeſt. *Glaſſe*, 235, and 262.

To collar Eels.

Caſe your eel, cut off the head, ſlit open the belly, take out the guts, cut off the fins, take out the bones, lay it flat on the back, grate over it a ſmall nutmeg; add two or three blades

blades of mace beat fine, a little pepper and ſalt; ſtrew over it a handful of parſley ſhred fine, with a few ſage-leaves; roll it up tight in a cloth, and bind it well. If it is of a middle ſize, boil it in ſalt and water three quarters of an hour, hang it up all night to drain; add to the pickle a pint of vinegar, a few pepper-corns, and a ſprig of ſweet marjoram; boil it ten minutes, and let it ſtand till the next day; take off the cloth, and put your eels into the pickle. You may ſend them whole on a plate, or cut them in ſlices. Garniſh with green parſley. Lampreys are collared in the ſame manner. *Raffald*, 46.

Another way.

Slit them up the back, take out the bones, waſh and dry them well, ſtrew over them ſcalded parſley and ſage chopped, pepper, and ſalt; roll them tight, tie them up in cloths; boil them in ſalt and water, with the heads and bones, pepper-corns, ginger, and a little vinegar; boil them till tender, tie the cloths tight, hang them up. When the pickle is cold, put them in. *Maſon*, 246.

To collar Mackarel.

Gut your mackarel, and ſlit them down the belly; cut off the head, take out the bones, but take care not to cut it in holes; then lay it flat upon its back, ſeaſon it with mace, nutmeg, pepper, and ſalt, and a handful of parſley ſhred fine; ſtrew it over them, roll them tight, and tie them well ſeparately in cloths; boil them gently twenty minutes in vinegar, ſalt, and water; then take them out, put them into a pot, pour the liquor on them, or the cloth will ſtick to the fiſh; take the cloth off the fiſh the next day, put a little more vinegar to the pickle, and keep them for uſe. When you ſend them to table, garniſh with fennel and parſley, and put ſome of the liquor under them.

Another way.

Do them in the ſame manner as the eels, only omit the ſage, and add ſweet herbs, a little lemon-peel, and nutmeg.

CHAP.

CHAP. XXIV.

OF TARTS, CUSTARDS, AND CHEESECAKES.

Obſervations on Tarts, &c.

FOR tarts that are meant to be eaten cold, make the ſhort cruſt. An apple-tart is made the ſame as the pie, but if to be eaten cold, make the ſhort cruſt. If you uſe tin patties to bake in, butter them, and put a little cruſt all over them, or you will not be able to take them out; but if you bake them in glaſs or china, only an upper-cruſt will be neceſſary, as you will not want to take them out when you ſend them to table. Lay fine ſugar at the bottom, then your cherries, plums, or whatever you may want to put in them, and put ſugar at the top. Currants and raſpberries make an exceeding good tart, and do not require much baking. Cherries require but little baking; gooſeberries, to look red, muſt ſtand a good while in the oven. Apricots, if green, require more baking than when ripe. Quarter or halve ripe apricots, and put in ſome of the kernels. Preſerved fruit, as damaſcenes and bullace, require but little baking; fruit that is preſerved high ſhould not be baked at all; but the cruſt ſhould firſt be baked upon a tin the ſize the tart is to be; cut it with a marking-iron, or not, and when cold, take it off, and lay it on the fruit. Apples and pears intended to be put into tarts muſt be pared, cut into quarters, and cored. Cut the quarters acroſs again, ſet them on in a ſauce-pan with as much water as will barely cover them, and let them ſimmer on a ſlow fire juſt till the fruit is tender. Put a good piece of lemon-peel into the water with the fruit, and then have your patties ready. Lay fine ſugar at bottom, then your fruit, and a little ſugar at top. Pour over each tart a tea-ſpoonful of lemon-juice, and three tea-ſpoonfuls of the liquor they were boiled in; then put on your lid, and bake them in a ſlack oven. Apricot tarts may be made in the ſame manner, obſerving that you muſt not put in any lemon-juice.

A Raſpberry

A Raſpberry Tart with Cream.

Roll out ſome thin puff paſte, and lay it in a patty-pan; lay in ſome raſpberries, and ſtrew over them ſome very fine ſugar; put on the lid and bake it; cut it open, and put in half a pint of cream, the yolks of two or three eggs well beat, and a little ſugar. Let it ſtand to be cold before it is ſent to bake. *Maſon*, 391.

To make Rhubarb Tarts.

Put the ſtalks of the rhubarb that grows in the garden, and cut them in pieces of the ſize of a gooſeberry, and make it as a gooſeberry-tart.

A Spinach Tart.

Scald the ſpinach in boiling water, and drain it very well to chop, then ſtew it in butter and cream, with a little ſalt, ſugar, a few ſmall pieces of dried comfit citron, and a few drops of orange flower water. *Clermont*, 422.

Tart de Moi.

Make ſome good puff-paſte, and lay round your diſh, put ſome biſcuits at the bottom, then ſome marrow and a little butter; then cover it with different kinds of ſweetmeats, as many as you have, and ſo on till your diſh is full; then boil a quart of cream, and thicken it with four eggs and a ſpoonful of orange flower water. Sweeten it with ſugar to your palate, and pour over the reſt. Half an hour will bake it. *Glaſſe*, 149. *Maſon*, 390. *Farley*, 221.

Almond Cuſtards.

Put a pint of cream into a toſſing-pan, a ſtick of cinnamon, a blade or two of mace, boil it, and ſet it to cool; blanch two ounces of almonds, beat them fine in a marble mortar with roſe-water; if you like a ratafia taſte, put in a few apricot kernels, or bitter almonds; mix them with your cream, ſweeten it to your taſte, ſet it on a ſlow fire, and keep

ſtirring it till it is pretty thick. If you let it boil, it will curdle; pour it into cups, &c. *Raffald*, 256.

Another way.

Put a bit of cinnamon into a pint of cream, ſweeten and boil it. When cold, put to it one ounce of ſweet almonds (five or ſix bitter) blanched and beaten, with a little brandy. Stir this over the fire till near boiling; ſtrain it into cups. *Maſon*, 398.

Plain Cuſtards.

Take a quart of new milk, ſweeten it to your taſte, grate in a little nutmeg, beat up eight eggs, with only four whites; beat them up well, ſtir them into the milk, and bake it in China baſons, or put them in a deep China diſh; have a kettle of water boiling, ſet the cup in, let the water come above half way, but do not let it boil too faſt, for fear of its getting into the cups, and take a hot iron, and colour them at the top. You may add a little roſe-water. *Glaſſe*, 289.

Baked Cuſtards.

Boil a pint of cream with mace and cinnamon; when cold, take four eggs, leaving out two of the whites, a little roſe and orange-flower water and ſack, nutmeg and ſugar to your palate; mix them well together, and bake them in China cups.

Plain Cuſtards another way.

Set a quart of good cream over a ſlow fire, with a little cinnamon and four ounces of ſugar. When it has boiled, take it off the fire, beat the yolks of eight eggs, and put to them a ſpoonful of orange-flower water, to prevent the cream from cracking. Stir them in by degrees as your cream cools, put the pan over a ſlow fire, ſtir it carefully one way till it is almoſt boiling, and then pour it into cups. *Farley*, 305.

Orange Cuſtards.

Take half the rind of a Seville orange, and boil it tender; beat it very fine in a mortar, and put to it a ſpoonful of brandy, a quarter of a pound of loaf-ſugar, the juice of a Seville orange, and the yolks of four eggs; beat them all well together for ten minutes, and then pour in by degrees a pint of boiling cream; keep beating them till they are cold, then put them in cuſtard cups, and ſet them in an earthen diſh of hot water. Let them ſtand till they are ſet, then take them out, and ſtick preſerved orange on the top. They may be ſerved up either hot or cold.

Lemon Cuſtards.

Beat the yolks of ten eggs, ſtrain them, beat them with a pint of cream; ſweeten the juice of two lemons, boil it with the peel of one; ſtrain it. When cold, ſtir it to the cream and eggs; ſtir it till it near boils; or put it into a diſh, grate over the rind of a lemon, and brown with a ſalamander. *Maſon*, 398.

Rice Cuſtards.

Put a blade of mace and a quartered nutmeg into a quart of cream; boil it, then ſtrain it, and add to it ſome whole rice boiled, and a little brandy; ſweeten it, ſtir it over the fire till it thickens, and ſerve it up in cups or a diſh. It may be eaten either hot or cold.

Fine Cheeſecakes.

Take a pint of cream, warm it, and put to it five quarts of milk warm from the cow; then put runnet to it, and give it a ſtir about. When it is come, put the curd in a linen bag or cloth, let it drain well away from the whey, but do not ſqueeze it much; then put it in a mortar, and break the curd as fine as butter; put to your curd half a pound of ſweet almonds blanched, and beat exceedingly fine, and half a pound of mackaroons beat very fine. If you have no mackaroons, get Naples biſcuits; then add to it the yolks of nine eggs beaten, a whole nutmeg grated, two perfumed plums diſſolved

in roſe or orange-flower water, and half a pound of fine ſugar; mix all well together, then melt a pound and a quarter of butter, and ſtir it well in it; then make your puff-paſte thus:—take a pound of fine flour, wet it with cold water, roll it out, put into it by degrees a pound of freſh butter, and ſhake a little flour over each coat as you roll it. Make it juſt as you uſe it.

You need not put in the perfumed plums, if you diſlike them; and, for variety, when you make them of mackaroons, put in as much tincture of ſaffron as will give them a high colour, but no currants. This we call a Saffron Cheeſecake. *Glaſſe*, 287.

Almond Cheeſecakes.

Take four ounces of Jordan almonds, blanch them, and put them into cold water, beat them with roſe-water in a marble mortar, or wooden bowl, with a wooden peſtle; put to it four ounces of ſugar, and the yolks of four eggs beat fine; work it in the mortar or bowl till it becomes white and frothy; then make a rich puff-paſte as follows:—take half a pound of flour, a quarter of a pound of butter, rub a little of the butter into the flour, mix it ſtiff with a little cold water, then roll your paſte ſtraight out, ſtrew over a little flour, and lay over it in thin bits one third of your butter; throw a little more flour over the butter; do ſo for three times, then put your paſte in your tins, fill them, and grate ſugar over them, and bake them in a gentle oven. *Raffald*, 258.

Another way.

Take four ounces of almonds, blanch them, and beat them with a little orange-flower water; add the yolks of eight eggs, the rind of a large lemon grated, half a pound of melted butter, and ſugar to your taſte; lay a thin puff-paſte at the bottom of the tins, and little ſlips acroſs, if agreeable. Add about half a dozen bitter almonds.

Common Cheeſecakes.

Put a quart of milk on the fire, beat eight eggs well; when the milk boils, ſtir them upon the fire till it comes to a curd, then pour it out; when it is cold, put in a little ſalt, two

ſpoonfuls

ſpoonfuls of roſe-water, and three quarters of a pound of currants; put it into puff-paſte, and bake it. *Maſon*, 395.

Lemon Cheeſecakes.

Boil the peel of two large lemons very tender, then pound it well in a mortar with four or five ounces of loaf-ſugar, the yolks of ſix eggs, half a pound of freſh butter, and a little curd beat fine; pound and mix all together, lay a puff-paſte in your patty-pans, fill them half full, and bake them.

Orange Cheeſecakes are done the ſame way, only you ſhould boil the peel in two or three waters to take out the bitterneſs.

Bread Cheeſecakes.

Having ſliced a penny loaf as thin as poſſible, pour on it a pint of boiling cream, and let it ſtand two hours. Then take eight eggs, half a pound of butter, and a nutmeg grated. Beat them well together, and put in half a pound of currants well waſhed and dried before the fire, and a ſpoonful of white wine or brandy. Then bake them in patty pans, or raiſed cruſt. *Farley*, 308.

Cheeſecakes the French way, called Ramequins.

Take good Parmeſan or Cheſhire cheeſe, melt it in a ſtew-pan with a bit of butter, and one or two ſpoonfuls of water; then add as much flour as will make it pretty thick, and quit the ſides of the pan; put it into another pan, and add eggs to it, one by one, mixing well with a wooden ſpoon till it becomes pretty light and clear; add one or two pounded anchovies, and a little pepper; bake the caſes ſingly upon a baking-plate, or in paper caſes, of what ſhape you pleaſe; they require but a ſhort time, and a ſoft oven, and muſt be ſerved quite hot. *Clermont*, 434.

Citron Cheeſecakes.

Boil a quart of cream; when cold, mix it well with the yolks of four eggs well beaten; then ſet it on the fire, and let it boil till it curds; blanch ſome almonds, beat them with orange-flower water, put them into the cream, with a few

Naples biſcuits and green citron ſhred fine; ſweeten it to your taſte, and bake them in tea-cups.

Rice Cheeſecakes.

Boil a quarter of a pound of rice till it is tender, drain it, put in four eggs well beaten, half a pound of butter, half a pint of cream, ſix ounces of ſugar, a nutmeg grated, and a glaſs of ratafia water or brandy. Beat them all together, and bake them in raiſed cruſts.

CHAP. XXV.

THE ART OF CONFECTIONARY.

The Colours uſed in Confectionary.

To make the red Colour.

BOIL an ounce of cochineal in half a pint of water for about five minutes, then add half an ounce of cream of tartar, and half an ounce of pounded allum; boil on a ſlow fire about as long again. It is eaſily known to be done, by dipping a pen, or a wooded ſkewer, into it, and writing with it on white paper, for if it writes freely like ink, and keeps its colour, it is done; take it off the fire, add two ounces of ſugar, and let it ſettle; pour the clear off, to keep in a bottle well ſtopped.

The blue Colour.

This colour is only made for preſent uſe; put a little warm water into a plate, and rub an indigo ſtone in it till the colour is come to the tint you would have it, whether pale, or a deep blue.

The yellow Colour.

This is done in the ſame manner, by pouring a little water into a plate, and rubbing it with a bit of gamboge. It is alſo done better with yellow lilly: take the heart of the flower, infuſe it in milk-warm water, and preſerve it in a bottle well ſtopped.

The green Colour.

Trim the leaves of ſpinach, boil them a moment in water, and drain them very well to pound; ſift the juice in a ſieve for uſe.

Of theſe cardinal colours, you may make any alteration in imitation of painters, by mixing to what ſhade you pleaſe; but taſte and fancy muſt be your guides upon thoſe occaſions.

OF CAKES.

General Obſervations upon Cakes.

ALWAYS have every thing in readineſs before you begin to make any kind of cakes, then beat your eggs well, and never leave them till they are finiſhed, as by that means your cakes will not be ſo light. When you put butter in your cakes, be particularly careful in beating it to a fine cream before you put in your ſugar, otherwiſe double the beating will not have ſo good an effect. Rice-cakes, ſeed-cakes, or plum-cakes, are beſt baked in wooden garths; for when they are baked in pots or tins, the outſides of the cakes are burned, and they are ſo confined that the heat cannot penetrate into the middle, which hinders its riſing.

A Bride Cake.

Take four pounds of fine flour well dried, four pounds of freſh butter, two pounds of loaf-ſugar; pound and ſift fine a quarter of an ounce of mace, and the ſame quantity of nutmegs; to every pound of flour put eight eggs; waſh and pick four pounds of currants, and dry them before the fire; blanch a pound of ſweet almonds, and cut them lengthways very thin, a pound of citron, a pound of candied orange, a pound of candied lemon, and half a pint of brandy; firſt work the butter with your hand to a cream, then beat in your ſugar a quarter

quarter of an hour, beat the whites of your eggs to a very ſtrong froth, mix them with your ſugar and butter; beat your yolks half an hour at leaſt, and mix them with your cake; then put in your flour, mace, and nutmeg; keep beating it till your oven is ready, put in your brandy, and beat your currants and almonds lightly in; tie three ſheets of paper round the bottom of your hoop, to keep it from running out; rub it well with butter, put in your cake, and lay your ſweetmeats in three lays, with cake betwixt every lay; after it is riſen and coloured, cover it with paper before your oven is ſtopped up; it will take three hours baking. *Raffald*, 265.

A pound Cake.

Take a pound of butter, beat it in an earthen pan with your hand one way, till it is like a fine thick cream; then have ready twelve eggs, but half the whites; beat them well, and beat them up with the butter, a pound of flour beat in it, a pound of ſugar, and a few carraways. Beat it all well together for an hour with your hand, or a great wooden ſpoon; butter a pan and put it in, and then bake it an hour in a quick oven.

For change, you may put in a pound of currants, clean waſhed and picked. *Glaſſe*, 281. *Maſon*, 400. *Farley*, 292.

A good Plum Cake.

Take three pounds of flour, three pounds of currants, three quarters of a pound of almonds, blanched and beat groſsly, about half an ounce of them bitter, a quarter of a pound of ſugar, ſeven yolks and ſix whites of eggs, one pint of cream, two pounds of butter, half a pint of good ale yeaſt; mix the eggs and the yeaſt together, ſtrain them; ſet the cream on the fire, melt the butter in it; ſtir in the almonds and half a pint of ſack, part of which ſhould be put to the almonds while beating; mix together the flour, currants, and ſugar, what nutmeg, cloves, and mace are liked; ſtir theſe to the cream, put in the yeaſt. *Maſon*, 400.

Another way.

To a pound and a half of fine flour well dried, put the ſame quantity of butter, three quarters of a pound of currants, waſhed

waſhed and well picked; ſtone and ſlice half a pound of raiſins, eighteen ounces of ſugar beat and ſifted, and fourteen eggs, leaving out half the whites. Shred the peel of a large lemon exceedingly fine, three ounces of candied orange, the ſame of lemon, a tea-ſpoonful of beaten mace, half a nutmeg grated, a tea-cupful of brandy or white wine, and four ſpoonfuls of orange-flower water. Firſt work the butter, with your hand, to a cream, then beat your ſugar well in, whiſk your eggs for half an hour, then mix them with your ſugar and butter, and put in your flour and ſpices. The whole will take an hour and a half beating. When your oven is ready, mix in lightly your brandy, fruit, and ſweet-meats, then put it into your hoop, and bake it two hours and a half. *Farley*, 291.

A common Seed Cake.

Take one pound and a quarter of flour, and three quarters of a pound of lump-ſugar pounded, the yolks of ten eggs, and the whites of four, one pound of butter beat to a cream with the hand. Mix theſe well; add almoſt an ounce of carraway-ſeeds bruiſed; butter the pan or hoop; ſift ſugar on the top.

A rich Seed Cake.

Take a pound of flour well dried, a pound of butter, a pound of loaf-ſugar beat and ſifted, eight eggs, two ounces of carraway-ſeeds, one nutmeg grated, and its weight of cinnamon. Firſt beat your butter to a cream, then put in your ſugar, beat the whites of your eggs half an hour, mix them with your ſugar and butter, then beat the yolks half an hour, put to it the whites; beat in your flour, ſpices, and ſeeds, a little before it goes to the oven; put it in the hoop and bake it two hours in a quick oven, and let it ſtand two hours. It will take two hours beating. *Raffald*, 267.

A good common Cake.

Take ſix ounces of rice-flour, and the ſame quantity of wheat-flour, the yolks and whites of nine eggs, half a pound of lump ſugar pounded and ſifted, and half an ounce of carraway-ſeeds; beat this an hour, and bake it an hour in a quick oven. This cake is well calculated for children, and delicate ſtomachs, as it is very light, and has no butter in it.

Portugal

Portugal Cakes.

Mix into a pound of fine flour a pound of loaf-ſugar beat and ſifted, then rub it into a pound of pure ſweet butter till it is thick like grated white bread; then put to it two ſpoonfuls of roſe-water, two of ſack, ten eggs; whip them very well with a whiſk, then put into it eight ounces of currants, mixed all well together; butter the tin pans, fill them but half full, and bake them; if made without currants, they will keep half a year. Add a pound of almonds blanched, and beat with roſe-water, as above, and leave out the flour. Theſe are another ſort, and better. *Glaſſe*, 283.

A plain Cake.

Take two pounds and a half of flour, fifteen eggs, two pounds and a half of butter, beat to a cream; three quarters of a pound of pounded ſugar; bake it in a hot, but not a ſcorching oven.

An Almond Cake.

Take two ounces of bitter, and one pound of ſweet almonds, blanched and beat, with a little roſe or orange-flower water, and the white of one egg; half a pound of ſifted loaf-ſugar, eight yolks and three whites of eggs, the juice of half a lemon, the rind grated; bake it either in one large pan, or ſmall pans. *Maſon*, 401.

Queen Cakes.

Take a pound of ſugar, beat and ſift it, a pound of well dried flour, a pound of butter, eight eggs, half a pound of currants waſhed and picked; grate a nutmeg, and the ſame quantity of mace and cinnamon. Work your butter to a cream, and put in your ſugar; beat the whites of your eggs near half an hour, and mix them with your ſugar and butter. Then beat your yolks near half an hour, and put them to your butter. Beat them exceedingly well together, and when it is ready for the oven, put in your flour, ſpices, and currants. Sift a little ſugar over them, and bake them in tins. *Farley*, 303.

Shrewſbury

Shrewſbury Cakes.

Take half a pound of butter, beat it to a cream, then put in half a pound of flour, one egg, ſix ounces of loaf-ſugar, beat and ſifted, half an ounce of carraway-ſeeds mixed into a paſte; roll them thin, and cut them round with a ſmall glaſs, or little tins; prick them, and lay them on ſheets of tin, and bake them in a ſlow oven. *Raffald*, 270.

Another way.

Having beat half a pound of butter to a cream, add half a pound of dried flour, one egg, ſix ounces of ſifted ſugar, and a few carraway-ſeeds; mix theſe well, roll it out thin, cut it out with a glaſs or tin; prick them, bake them on tins in a ſlack oven. *Maſon*, 403.

Though the article which precedes this is evidently borrowed from it, yet as *Mrs. Raffald* has aſcertained the quantity of carraway-ſeeds, we have laid them both before the public.

Bath Cakes.

Take half a pound of butter, and rub it into a pound of flour; add one ſpoonful of good barm, warm ſome cream, and make it a light paſte, and ſet it to the fire to riſe. When you make them up, take four ounces of carraway-comfits, work part of them in, and ſtrew the reſt on the top. Make them into a round cake, about the ſize of a French roll, bake them on ſheet tins, and ſend them in hot for breakfaſt.

Little fine Cakes.

Take one pound of butter beaten to a cream, a pound and a quarter of flour, a pound of fine ſugar beat fine, a pound of currants clean waſhed and picked, ſix eggs, two whites left out; beat them fine, mix the flour, ſugar, and eggs, by degrees into the batter, beat it all well with both hands. Either make it into little cakes, or bake it in one.

Orange Cakes.

Take what quantity you pleaſe of Seville-oranges that have good rinds, quarter them, and boil them in two or three waters till they are tender, and the bitterneſs is gone off. Skin them and then lay them on a clean napkin to dry. Take all the ſkins and ſeeds out of the pulp with a knife, ſhred the peels fine, put them to the pulp, weigh them, and put rather more than their weight of fine ſugar into a toſſing-pan, with juſt as much water as will diſſolve it. Boil it till it becomes a perfect ſugar, and then, by degrees, put in your orange-peels and pulp. Stir them well before you ſet them on the fire; boil it very gently till it looks clear and thick, and then put them into flat-bottomed glaſſes. Set them in a ſtove, and keep them in a conſtant and moderate heat; and when they are candied on the top, turn them out upon glaſſes. *Farley*, 299.

N. B. Lemon-cakes may be made the ſame way.

Gingerbread.

Take three quarts of fine flour, two ounces of beaten ginger, a quarter of an ounce of nutmeg, cloves, and mace, beat fine, but moſt of the latter. Mix all together, three quarters of a pound of fine ſugar, two pounds of treacle; ſet it over the fire, but do not let it boil. Three quarters of a pound of butter melted in the treacle, and ſome candied lemon and orange-peel cut fine; mix all theſe together. An hour will bake it in a quick oven. *Glaſſe*, 283.

Little Currant Cakes.

Take a pound and half of fine flour, dry it well before the fire, a pound of butter, half a pound of fine loaf-ſugar, well beat and ſifted, four yolks of eggs, four ſpoonfuls of roſe-water, four ſpoonfuls of ſack, a little mace, and one nutmeg grated. Beat the eggs very well, and put them to the roſe-water and ſack; then put to it the ſugar and butter; work them all together, ſtrew in the currants and flour, being both made warm together before. This quantity will make ſix or eight cakes; bake them pretty criſp, and of a fine brown. *Raffald*, 272.

Heart

Heart Cakes.

Take a pound of butter, and work it with the hand to a cream; put to it a dozen yolks of eggs, and half the whites, well beaten, a pound of flour dried, a pound of ſifted ſugar, four ſpoonfuls of good brandy, and a pound of currants waſhed and dried before the fire. As the pans are filled, put in two ounces of candied orange and citron; continue beating the cakes till they go into the oven. This quantity will fill three dozen of middling pans.

Naples' Biſcuit.

Put three quarters of a pound of very fine flour to a pound of fine ſugar ſifted; ſift it three times, then add ſix eggs well beat, and a ſpoonful of roſe-water. When the oven is almoſt hot, make them, but take care that they are not made up too wet.

Common Biſcuit.

Take eight eggs, and beat them half an hour; put to them a pound of ſugar, beat and ſifted, with the rind of a lemon grated. Whiſk it an hour, or till it looks light, and then put in a pound of flour, with a little roſe-water. Sugar them over, and bake them in tins, or on papers.

French Biſcuits.

Having a pair of clean ſcales ready, in one ſcale put three new-laid eggs, in the other ſcale as much dried flour, an equal weight with the eggs; take out the flour, and as much fine powdered ſugar; firſt beat the whites of the eggs up well with the whiſk, till they are of a fine froth; then whip in half an ounce of candied lemon-peel cut very thin and fine, and beat well; then, by degrees, whip in the flour and ſugar, then ſlip in the yolks, and with a ſpoon temper it well together; then ſhape your biſcuits on fine white paper with your ſpoon, and throw powdered ſugar over them. Bake them in a moderate oven, not too hot, giving them a fine colour on the top. When they are baked, with a fine knife cut them off from the paper, and lay them in boxes for uſe. *Glaſſe*, 285.

Savoy

Savoy Biſcuits.

Beat the whites of eight eggs till they are a ſtrong froth, then put it to the yolks, with a pound of ſugar; beat them all together a quarter of an hour. When the oven is ready, put in one pound of fine flour to the other ingredients; ſtir it till it is well mixed; lay the biſcuits upon the paper, and ice them. Let the oven be hot enough to bake them quick.

Drop Biſcuit.

Beat the yolks of ten eggs, and the whites of ſix, with one ſpoonful of roſe-water, half an hour, then put in ten ounces of loaf ſugar beat and ſifted; whiſk them well for half an hour, then add one ounce of carraway-ſeeds cruſhed a little, and ſix ounces of fine flour; whiſk in your flour gently, drop them on wafer-papers, and bake them in a moderate oven. *Raffald*, 276.

Almond Puffs.

Take two ounces of ſweet almonds, blanch them, and beat them very fine, with orange-flower water; beat the whites of three eggs to a very high froth, and then ſtrew in a little ſifted ſugar. Mix your almonds with your ſugar and eggs, and then add more ſugar till it is as thick as paſte. Lay it in cakes, and bake it in a cool oven, on paper. *Farley*, 289.

Sugar Puffs.

Beat the whites of ten eggs till they riſe to a high froth, put them into a ſtone mortar, or a wooden bowl, add as much double-refined ſugar as will make them thick; put in a little ambergris to give them a flavour, rub them round the mortar for half an hour; put in a few carraway-ſeeds. Take a ſheet of wafers, lay them on as broad as a ſixpence, and as high as they can be laid; put them in a moderate oven half a quarter of an hour, and they will look as white as ſnow. *Maſon*, 407.

German

German Puffs.

Mix two ſpoonfuls of fine flour with two eggs well beat, half a pint of cream or milk, and two ounces of melted butter; ſtir it all well together, and add a little ſalt and nutmeg. Put them in tea-cups, or little deep tin moulds, half full, and bake them a quarter of an hour in a quick oven; but let it be hot enough to colour them at top and bottom. Turn them into a diſh, and ſtrew powder-ſugar over them.

Lemon Puffs.

Beat and ſift a pound of double-refined ſugar, put it in a bowl with the juice of two lemons, and beat them well together. Then, having beat the white of an egg to a very high froth, put it alſo in your bowl, and beat it half an hour; add three eggs, and two rinds of lemons grated; mix it well up, duſt ſome ſugar on your papers, drop on the puffs in ſmall drops, and bake them in an oven moderately hot.

To make Wafers.

Put the yolks of two eggs, well beat, to a pint of cream, mix it as thick as a pudding with flour well dried, and ſugar and orange-flower water to the taſte; put in warm water enough to make it as thin as fine pancakes; mix them very ſmooth, and bake them over a ſtove. Butter the irons when they ſtick.

Icings for Cakes.

Take a pound of double-refined ſugar, pounded and ſifted fine, and mix it with the whites of twenty-four eggs, in an earthen pan; whiſk them well for two or three hours, till it looks white and thick, and then, with a thin broad board, or bunch of feathers, ſpread it all over the top and ſides of the cake. Set it at a proper diſtance before a clear fire, and keep turning it continually that it may not turn colour; but a cool oven is beſt, where an hour will harden it. Or you may make your icing thus: Beat the whites of three eggs to a ſtrong froth, beat a pound of Jordan almonds very fine with roſe-water, and mix your almonds with the eggs lightly

lightly together; then beat a pound of loaf ſugar very fine, and put it in by degrees. When your cake is enough, take it out, lay on your icing, and proceed as above directed. *Farley*, 304.

CANDYING AND DRYING.

Before you attempt to candy any kind of fruit, it muſt be firſt preſerved, and dried in a ſtove, or before the fire, that none of the ſyrup may remain in it; then boil your ſugar to the candy height, dip in your fruit, and lay them in diſhes in your ſtove to dry. Then put them in boxes for uſe, and keep them in places that are neither moiſt nor hot.

To boil Sugar, candy height.

Put a pound of ſugar into a clean toſſing-pan, with half a pint of water, ſet it over a very clear ſlow fire; take off the ſcum as it riſes, boil it till it looks fine and clear, then take out a little with a ſilver ſpoon; when it is cold, if it will draw a thread from your ſpoon, it is boiled high enough for any kind of ſweet-meat; then boil your ſyrup, and when it begins to candy round the edge of your pan, it is candy height.

N. B. It is a great fault to put any kind of ſweet-meats into too thick a ſyrup, eſpecially at the firſt, for it withers your fruit, and takes off both the beauty and flavour. *Raffald*, 247.

To candy Caſſia.

Take as much of the powder of brown caſſia as will lie upon two broad ſhillings, with what muſk and ambergris you think proper. The caſſia and perfume muſt be powdered together. Then take a quarter of a pound of ſugar, and boil it to a candy height; then put in your powder and mix it well together, and pour it into pewter ſaucers or plates, which muſt be buttered very thin, and when it is cold it will ſlip out. The caſſia is to be bought in London; ſometimes it is in powder, and ſometimes in a hard lump. *Glaſſe*, 373.

To dry Greengages.

Slit them down the ſeam, juſt ſcald them in a thin ſyrup, with vine-leaves at the top; put them by till the next day, keeping them under the ſyrup; then put them into a thick ſyrup cold; ſcald them gently in this, ſet them by, repeat it the next day till they look clear; ſet them by for a few days. If there is occaſion, boil them once more; take them from the ſyrup, and dry them. When they are ſet by in the ſyrup, let it be in ſomething rather narrow at the top, as they muſt be covered, or they will be diſcoloured. *Maſon*, 435.

Candied Orange-flowers.

Boil ſome ſugar to a candy-height, put ſome orange-flowers to it, and take it off the fire for about a quarter of an hour, or till the flowers diſcharge their juice, as it refreſhes the ſugar; put it upon the fire again to bring it to the ſame degree; let it cool to half, put it into moulds and dry it in a ſtove of a moderate heat, kept as equal as poſſible. It is known to be candied by thruſting a ſmall ſkewer into the corner of each mould to the bottom, and the top muſt be ſparkling like a diamond; put the moulds upon one ſide to drain a good while before you take out the candy, turn it over upon white paper, and keep it always in a dry place. *Clermont*, 541.

To candy Ginger.

Grate an ounce of race-ginger very fine, and put it into a toſſing pan, with a pound of loaf-ſugar beat fine, and as much water as will diſſolve it. Put them over a ſlow fire, and ſtir them well till the ſugar begins to boil; then ſtir in another pound of fine ſugar beat fine, and continue ſtirring it till it becomes thick. Then take it off the fire, and drop it in cakes upon earthen diſhes; ſet them to dry in a warm place, when they will be hard and brittle, and have a white appearance.

To candy Lemon or Orange-peel.

Cut your lemons, or oranges, long ways; take out all the pulp, and put the rinds into a pretty ſtrong ſalt and hard wa-

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ter ſix days, then boil them in a large quantity of ſpring water till they are tender; then take them out, and lay them on a hair ſieve to drain; then make a thin ſyrup of fine loaf-ſugar, a pound to a quart of water; put in your peels and boil them half an hour, or till they look clear; have ready a thick ſyrup made of fine loaf-ſugar, with as much water as will diſſolve it; put in your peels, and boil them over a ſlow fire till you ſee the ſyrup candy about the pan and peels; then take them out, and grate fine ſugar all over them; lay them on a hair ſieve to drain, and ſet them in a ſtove, or before the fire to dry, and keep them in a dry place for uſe.

N. B. Do not cover your ſauce-pan when you boil either lemons or oranges. *Raffald*, 246.

To candy Angelica.

Take it in April; boil it in water till it is tender, then take it up and drain it from the water very well; then ſcrape the outſide of it, and dry it in a clean cloth, and lay it in the ſyrup, and let it lie in three or four days, covered cloſe; the ſyrup muſt be ſtrong of ſugar, and keep it hot a good while, but without boiling. After it is heated a good while, lay it upon a pie-plate, and ſo let it dry; keep it near the fire leſt it diſſolve. *Glaſſe*, 372.

Orange Chips.

Pare ſome of the beſt Seville-oranges aſlant, about a quarter of an inch broad, and if you can keep the parings whole, they will have a prettier effect. When you have pared as many as you intend, put them into ſalt and ſpring-water for a day or two; then boil them in a large quantity of ſpring-water till they are tender, and drain them on a ſieve. Have ready a thin ſyrup, made of a quart of water and a pound of fine ſugar; boil them, a few at a time, to keep them from breaking, till they look clear; then put them into a ſyrup made of fine loaf-ſugar, with as much water as will diſſolve it, and boil them to a candy height. When you take them up, lay them on a ſieve, and grate double-refined ſugar over them. Then put them in a ſtove, or before the fire, to dry. *Farley* 346.

To dry Damaſcenes.

Gather the Damaſcenes when full ripe, lay them on a coarſe cloth, ſet them in a very cool oven, let them ſtand a day or two; they muſt be as dry as a freſh prune; if they are not, put them in another cool oven for a day or two longer; then take them out; they will eat like freſh damaſcenes in the winter. *Maſon*, 436. *Raffald*, 242. *Farley*, 347.

To candy Cinnamon.

Soak ſome cinnamon bark in water about twenty-four hours, cut it into pieces of what length you pleaſe, and boil a moment in ſugar of candy height; drain it and dry it in the ſtove upon rails, till it comes to a proper ſubſtance to put in candy moulds; garniſh with ſugar, and when it is half cold, put it to dry as the orange-flower candy. *Clermont*, 542.

To dry Apricots.

Pare and ſtone a pound of apricots, and put them in your toſſing-pan; then take a pound of double-refined ſugar, pound and ſift it, and ſtrew a little among your apricots, and lay the reſt over them. After letting them ſtand twenty-four hours, turn them three or four times in the ſyrup, then boil them pretty quick till they ſeem clear. When cold, take them out, and lay them on glaſſes; then turn them every half hour the firſt day, the next day every hour, and afterwards as may appear to be neceſſary.

To dry Pear Plums.

Take two pounds of pear-plums to one pound of ſugar; ſtone them, and fill every one of them with ſugar; lay them in an earthen pot, put to them as much water as will prevent burning them; then ſet them in an oven after bread is drawn, let them ſtand till they are tender; then put them into a ſieve to drain well from the ſyrup; then ſet them in an oven again till they are a little dry; then ſmooth the ſkins as well as you can, and ſo fill them; then ſet them in the oven again to harden; then waſh them in water ſcalding hot, and dry them very well; then put them in the oven again very cool, to

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blue them. Put them between two pewter diſhes, and ſet them in the oven. *Glaſſe*, 372.

To dry Currants in Bunches.

Stone your currants, and tie them up in bunches; to every pound of currants put a pound and a half of ſugar, and to every pound of ſugar put half a pint of water; boil the ſyrup very well, lay your currants in it, ſet them on the fire, and let them juſt boil; take them off, cover it cloſe with a paper, let them ſtand till the next day, then make them ſcalding hot, let them ſtand for two or three days with a paper cloſe to them; then lay them on earthen plates, and ſift them well over with ſugar; put them in a ſtove to dry; the next day lay them on ſieves, but do not turn them till the upper ſide is dry, then turn them, and ſift the other ſide well with ſugar; when they are quite dry, lay them between papers. *Raffald*, 244.

CREAMS.

When creams are made, ſtrain the eggs, or they will be very apt to curdle.

Cream with Eggs.

Boil three parts cream, and one of milk, a ſpoonful of orange-flower water, a bit of dried lemon-peel, and a quarter of a pound of ſugar to a quart; let it boil to reduce to three parts; then take it off the fire, and add four yolks of eggs, beat up; make a liaſon over the fire without boiling, ſift it with a ſieve, and finiſh it with rennet. Serve either with or without cream. *Clermont*, 603.

Piſtachio Cream.

Take half a pound of Piſtachio-nuts, break them, and take out the kernels; beat them in a mortar with a ſpoonful of brandy, put them into a toſſing-pan, with a pint of cream, and the yolks of two eggs beat very fine; ſtir it gently over a ſlow fire till it is thick, but do not let it boil, then put it into a china ſoup-plate; when it is cold, ſtick ſome kernels,

cut longways, all over it, and ſend it to table. *Glaſſe*, 292. *Raffald*, 248. *Farley*, 310.

Coffee Cream.

Roaſt one ounce of coffee, put it hot into a pint and a half of boiling cream; boil theſe together a little; take it off, put in two dried gizzards; cover this cloſe, let it ſtand one hour, ſweeten with double-refined ſugar; paſs it two or three times through a ſieve with a wooden ſpoon; put it into a diſh with a tin on the top, ſet the diſh on a gentle ſtove, put fire on the top upon the tin; when it has taken, ſet it by. Serve it cold.

Tea-cream is made in the ſame manner. *Maſon*, 444.

Barley Cream.

Boil a ſmall quantity of pearl-barley in milk and water till it is tender; then ſtrain the liquor from it, put your barley into a quart of cream, and let it boil a little; then take the whites of five eggs, and the yolks of one, beaten with a ſpoonful of fine flour, and two ſpoonfuls of orange-flower water; then take the cream off the fire, and mix in the eggs by degrees, and ſet it over the fire again to thicken. Sweeten to your taſte, pour it into baſons, and, when cold, ſerve it up.

Codling Cream.

Pare and core twenty codlings, and beat them in a mortar, with a pint of cream; ſtrain it into a diſh, and put into it ſome bread-crumbs, with a little white-wine. Send it to table.

Gooſeberries may be done in the ſame manner.

Ice Cream.

Take twelve ripe apricots, pare, ſtone, and ſcald them, and beat them fine in a marble mortar; put to them ſix ounces of double-refined ſugar, and a pint of ſcalding cream, and work it through a hair ſieve; put it into a tin that has a cloſe cover, and ſet it in a tub of ice broke ſmall, and a large quantity of ſalt put among it. When you ſee your cream grow thick round the edges of your tin, ſtir it, and ſet it in again till it grows quite thick. When your cream is all frozen

frozen up, take it out of the tin, and put it into the mould you intend it to be turned out of. Then put on the lid, and have ready another tub, with ſalt and ice in it as before. Put your mould in the middle, and lay your ice under and over it; let it ſtand four or five hours, and dip your tin in warm water when you turn it out; but, if it be ſummer, remember not to turn it out till the moment you want it. If you have not apricots, any other fruit will anſwer the purpoſe, provided you take care to work them very fine in your mortar. *Raffald*, 312.

Hartſhorn Cream.

Take four ounces of hartſhorn ſhavings, and boil it in three pints of water till it is reduced to half a pint, and run it through a jelly-bag; put to it a pint of cream and four ounces of fine ſugar, and juſt boil it up; put it into cups or glaſſes, and let it ſtand till it is cold. Dip your cups or glaſſes in ſcalding water, and turn them out into your diſh; ſtick ſliced almonds on them. It is generally eaten with white wine and ſugar. *Glaſſe*, 292.

Mrs. Raffald, page 250, and *Mr. Farley*, page 311, have the ſame receipt, with this ſingle alteration—they have left out the four ounces of ſugar, which I ſuppoſe proceeded from a miſtake, inſtead of being meant as an improvement.

Blanched Cream.

Seaſon a quart of very thick cream with fine ſugar and orange-flower water; boil it, and beat the whites of twenty eggs with a little cold cream; ſtrain it, and when the cream is upon the boil, pour in the eggs, ſtirring it very well till it comes to a thick curd; then take it up, and ſtrain it again through a hair ſieve; beat it well with a ſpoon till it is cold, then put it into a diſh. *Maſon*, 446.

Whipt Cream.

Mix a quart of thick cream, the whites of eight eggs beat well, and half a pint of ſack; ſweeten to your taſte with double-refined ſugar. You may perfume it, if you pleaſe, with a little muſk or ambergris, tied in a rag, and ſteeped a little in the cream; whip it up with a whiſk, and ſome lemon-peel tied in the middle of the whiſk; take the froth with a

ſpoon, and lay it in your glaſſes or baſons. This does well over a tart.

Orange Cream.

Take and pare the rind of a Seville orange very fine, and ſqueeze the juice of four oranges; put them into a ſtew-pan with half a pint of water, and half a pound of fine ſugar; beat the whites of five eggs, and mix into it, and ſet them on a ſlow fire; ſtir it one way till it grows thick and white, ſtrain it through a gauze, and ſtir it till cold; then beat the yolks of five eggs very fine, and put into your pan with the cream; ſtir it over a gentle fire till it is ready to boil, then put it in a baſon, and ſtir it till it is cold, and then put it in your glaſſes. *Glaſſe*, 291.

Mrs. Raffald, page 252, has the ſame receipt, except that inſtead of "half a pint of water," and "half a pound of fine ſugar," ſhe ſays, "One pint of water, and eight ounces of ſugar." *Mr. Farley*, page 314, has followed her example.

Spaniſh Cream.

Mix well together three ſpoonfuls of flour of rice ſifted very fine, the yolks of three eggs, three ſpoonfuls of water, and two of orange-flower water; then put to them one pint of cream, and ſet it upon a good fire, ſtirring it till of a proper thickneſs, and pour it into cups.

Steeple Cream.

Take five ounces of hartſhorn, and two ounces of ivory, and put them into a ſtone bottle; fill it up with fair water to the neck; put in a ſmall quantity of gum-arabic and gum-dragon; then tie up the bottle very cloſe, and ſet it into a pot of water, with hay at the bottom. Let it ſtand ſix hours, then take it out, and let it ſtand an hour before you open it, leſt it fly in your face; then ſtrain it, and it will be a ſtrong jelly; then take a pound of blanched almonds, beat them very fine, mix it with a pint of thick cream, and let it ſtand a little; then ſtrain it out, and mix it with a pound of jelly; ſet it over the fire till it is ſcalding hot, ſweeten it to your taſte with double-refined ſugar; then take it off, put in a little amber, and pour it into ſmall high gallipots, like a ſugar-loaf at top; when it is cold, turn them, and lay cold

whipt

whipt cream about them in heaps. Be ſure it does not boil when the cream is in. *Glaſſe*, 290.

Snow and Cream.

Having made a rich boiled cuſtard, put it into a china or glaſs diſh. Then take the whites of eight eggs, beaten with roſe-water, and a ſpoonful of treble-refined ſugar, till it is of a ſtrong froth. Put ſome milk and water into a broad ſtew-pan, and as ſoon as it boils, take the froth off the eggs, lay it on the milk and water, and let it boil once up; then take it off carefully, and lay it on your cuſtard. This is a pretty ſupper-diſh. *Farley*, 315.

Burnt Cream.

Take a pint of cream, boil it with ſugar and a little lemon-peel ſhred fine; then beat the yolks of ſix, and the whites of four eggs ſeparately. When your cream is cooled, put in your eggs, with a ſpoonful of orange-flower water, and one of fine flour; ſet it over the fire, keep ſtirring it till it is thick, then put it into a diſh. When it is cold, ſift a quarter of a pound of ſugar all over, hold a hot ſalamander over it till it is very brown, and looks like a glaſs plate put over your cream. *Raſald*, 253.

Lemon-peel with Cream.

Pare two lemons, ſqueeze to them the juice of one large one, or two ſmall ones; let it ſtand ſome time, then ſtrain the juice to a pint of cream; add the yolks of four eggs beaten and ſtrained; ſweeten it, ſtir it over the fire till thick, and, if agreeable, add a little brandy. *Maſon*, 443.

Pompadour Cream.

Take the whites of five eggs, and after beating them into a ſtrong froth, put them into a toſſing-pan, with two ounces of ſugar, and two ſpoonfuls of orange-flower water; ſtir it gently three or four minutes, then pour it into a diſh, and melted butter over it. Send it in hot.

PRESERVING.

PRESERVING.

General Obſervations upon Preſerving.

IN making jellies of any kind, avoid letting any ſeeds from the fruit fall into your jelly; and be careful not to ſqueeze it too near, which would render your jelly leſs tranſparent. Pound your ſugar, and let it diſſolve in the ſyrup before you ſet it on the fire, the ſcum will then riſe the better, and the jelly will be of a finer colour. Boiling jellies too high, gives them a darkiſh hue, which ſhould therefore be avoided. All wet ſweet-meats ſhould be kept in a dry, cool place, to prevent their becoming mouldy, or loſing their virtue. Tie them well down with white paper, with two folds of thick cap-paper over them. Leaving the pots open, or negligently tied, is deſtructive to them.

Hartſhorn Jelly.

Boil half a pound of hartſhorn in three quarts of water over a gentle fire, till it becomes a jelly. If you take out a little to cool, and it hangs on the ſpoon, it is enough. Strain it while it is hot, put it in a well-tinned ſauce-pan, put to it a pint of Rheniſh wine, and a quarter of a pound of loaf ſugar; beat the whites of four eggs or more to a froth, ſtir it all together that the whites may mix well with the jelly, and pour it in as if you were cooling it. Let it boil two or three minutes, then put in the juice of three or four lemons; let it boil a minute or two longer. When it is finely curdled, and of a pure white colour, have ready a ſwan-ſkin jelly-bag over a china baſon, pour in your jelly, and pour back again till it is as clear as rock water; then ſet a very clean china baſon under, have your glaſſes as clean as poſſible, and with a clean ſpoon fill your glaſſes. Have ready ſome thin rind of the lemons, and when you have filled half your glaſſes, throw your peel into the baſon; and when the jelly is all run out of the bag, with a clean ſpoon fill the reſt of the glaſſes, and they will look of a fine amber colour. In putting in the ingredients, there is no certain rule. You muſt put in lemon

and

and ſugar to your palate. Moſt people love them ſweet; and indeed they are good for nothing unleſs they are. *Glaſſe*, 294.

Another way.

Put two quarts of water into a clean pan, with half a pound of hartſhorn ſhavings, let it ſimmer till near one half is reduced; ſtrain it off, then put in the peel of four oranges and two lemons, pared very thin; boil them five minutes, put to it the juice of the before-mentioned lemons and oranges, with about ten ounces of double-refined ſugar; beat the whites of ſix eggs to a froth, mix them carefully with your jelly, that you do not poach the eggs; juſt let it boil up, and run it through a jelly-bag till it is clear. *Raffald*, 210.

Calves'-feet Jelly.

Boil two calf's feet in a gallon of water till it is reduced to a quart, then ſtrain it, let it ſtand till cold, ſkim of all the fat clean, and take the jelly up clean. If there is any ſediment at the bottom, leave it; put the jelly into a ſauce-pan, with a pint of mountain wine, half a pound of loaf-ſugar, the juice of four large lemons; beat up ſix or eight whites of eggs with a whiſk, then put them into a ſauce-pan, and ſtir all together well till it boils. Let it boil a few minutes; have ready a large flannel bag, pour it in, it will run through quick, pour it in again till it runs clear; then have ready a large china baſon, with the lemon-peels cut as thin a poſſible, let the jelly run into that baſon; and the peels both give it a fine amber colour, and alſo a flavour; with a clean ſilver ſpoon fill your glaſſes.

Another way.

To two calf's feet, put three quarts of water, boil it to one quart; when cold, take off the fat, and take the jelly from the ſediment; put to it one pint of white wine; half a pound of ſugar, the juice of three lemons, the peel of one. Whiſk the whites of two eggs. Put all into a ſauce-pan, boil it a few minutes; put it through a jelly-bag till it is fine. *Maſon*, 447.

Red

Red or white Currant Jelly.

Boil your currants in a preſerving pan, till the juice will eaſily maſh through a ſieve or a cloth; put an equal quantity of clarified ſugar and juice, boil and ſcum it till it will jelly. When cold, put on paper dipped in brandy.

Black Currant Jelly.

Gather your currants on a dry day when they are ripe; pick them from the ſtalks, put them into a large ſtew-pot, and put a quart of water to every ten quarts of currants; ſet them in a cool oven for two hours, having firſt tied a paper over them; then ſqueeze them through a very fine cloth, and to every quart of juice add a pound and a half of loaf-ſugar broken into ſmall pieces. Stir it gently till the ſugar is melted, and when it boils, ſkim it well. Let it boil pretty thick for half an hour over a clear fire, then pour it into pots, and put brandy papers over them. *Raffald*, 211. *Farley*, 321.

Orange Jelly.

Take half a pound of hartſhorn ſhavings, or four ounces of iſing-glaſs, and boil it in ſpring-water till it is of a ſtrong jelly; take the juice of three Seville oranges, three lemons, and ſix china oranges, and the rind of one Seville orange and one lemon, pared very thin; put them to your jelly, ſweeten it with loaf-ſugar to your palate; beat up the whites of eight eggs to a froth, and mix well in, then boil it for ten minutes, then run it through a jelly-bag till it is very clear, and put it in moulds till cold, then dip your mould in warm water, and turn it out into a china diſh, or a flat glaſs, and garniſh with flowers. *Glaſſe*, 295.

Raſpberry Jelly.

Make it in the ſame manner as currant-jelly, only put one half currants, and the other half raſpberries.

Iſing-glaſs Jelly.

Boil an ounce of iſing-glaſs, and a quarter of an ounce of cloves, in a quart of water, till it is reduced to a pint, then ſtrain it over ſome ſugar.

Ribband Jelly.

Take four calf's feet, take out the great bones, and put the feet into a pot with ten quarts of water, three ounces of hartſhorn, three ounces of iſing-glaſs, a nutmeg quartered, and four blades of mace; boil this till it comes to two quarts, ſtrain it through a flannel bag, let it ſtand twenty-four hours, then ſcrape off all the fat from the top very clean, then ſlice it, put to it the whites of ſix eggs beaten to a froth; boil it a little, and ſtrain it through a flannel bag; then run the jelly into little high glaſſes, run every colour as thick as your finger, one colour muſt be thoroughly cold before you put another on, and that you put on muſt be but blood warm, for fear it mix together. You muſt colour red with cochineal, green with ſpinach, yellow with ſaffron, blue with ſyrup of violets, white with thick cream, and ſometimes the jelly by itſelf. You may add orange-flower water, or wine and ſugar, and lemon, if you pleaſe; but this is all fancy. *Glaſſe*, 295. *Farley*, 322.

Cherry Jam.

Stone ſome cherries, boil them well, and break them; take them off the fire, let the juice run from them; to three pounds of cherries, boil together half a pint of red-currant juice, and half a pound of loaf-ſugar; put in the cherries as they boil, ſift in three quarters of a pound of ſugar; boil the cherries very faſt for more than half an hour. When cold, put on brandy paper. *Maſon*, 420.

Red Raſpberry Jam.

Gather your raſpberries when they are ripe and dry, pick them very carefully from the ſtalks and dead ones, cruſh them in a bowl with a ſilver or wooden ſpoon (pewter is apt to turn them a purple colour); as ſoon as you have cruſhed them,

them, ſtrew in their own weight of loaf-ſugar, and half their weight of currant-juice, baked and ſtrained as for jelly; then ſet them over a clear ſlow fire, boil them half an hour, ſkim them well, and keep ſtirring them at the time, then put them into pots or glaſſes, with brandy-papers over them, and keep them for uſe.

N. B. As ſoon as you have got your berries, ſtrew in your ſugar; do not let them ſtand long before you boil them, it will preſerve their flavour. *Raffald*, 212.

Another way.

Let your raſpberries and ſugar be of equal weight; wet it well with water, boil and ſkim it till it is very high; maſh the raſpberries, and put them to the ſyrup; boil it well, and ſkim it; keep it ſtirring, let it boil about a quarter of an hour.

Apricot Jam.

Provide ſome fine rich apricots, cut them in thin pieces, and infuſe them in an earthen pot till they are tender and dry; put a pound of double-refined ſugar, and three ſpoonfuls of water to every pound and half of apricots. Then boil your ſugar to a candy height, and put it upon your apricots. Set them over a ſlow fire, and ſtir them till they appear clear and thick; but they muſt only ſimmer, not boil; then put them in your glaſſes.

Black Currant Jam.

Gather your currants when they are full ripe, and pick them clean from the ſtalks, then bruiſe them well in a bowl, and to every two pounds of currants put a pound and a half of loaf-ſugar, finely beaten. Put them into a preſerving-pan, boil them half an hour, ſkim and ſtir them all the time, and then put them into pots. *Farley*, 318.

Green Gooſeberry Jam.

Take ſome large full-grown green gooſeberries, but not too ripe; cut them in half, take out the ſeeds; put them in a pan of cold ſpring water, lay ſome vine-leaves at the bottom

tom, then ſome gooſeberries, then vine-leaves, till all the fruit is in the pan; cover it very cloſe, that no ſteam can evaporate, and ſet them on a very ſlow fire. When they are ſcalding hot, take them off; then ſet them on again, and then take them off; they muſt be done ſo till they are of a good green; lay them on a ſieve to drain, beat them in a marble mortar with their weight in ſugar; then take a quart of water, and a quart of gooſeberries, boil them to a maſh, ſqueeze them; to every pint of this liquor, put a pound of fine loaf-ſugar, boil and ſkim it; then put in the green gooſeberries, let them boil till they are thick and clear, and of a good green. *Maſon*, 424.

To preſerve Gooſeberries whole without ſtoning.

Take the largeſt preſerving gooſeberries, and pick off the black eye, but not the ſtalk; then ſet them over the fire in a pot of water to ſcald, cover them very cloſe, but not boil or break, and when they are tender, take them up into cold water; then take a pound and a half of double-refined ſugar to a pound of gooſeberries, and clarify the ſugar with water, a pint to a pound of ſugar, and when your ſyrup is cold, put the gooſeberries ſingle in your preſerving pan, put the ſyrup to them, and ſet them on a gentle fire; let them boil, but not too faſt, leſt they break; and when they have boiled, and you perceive that the ſugar has entered them, take them off, cover them with white paper, and ſet them by till the next day. Then take them out of the ſyrup, and boil the ſugar till it begins to be ropy; ſkim it, and put it to them again, then ſet them on a gentle fire, and let them ſimmer gently till you perceive the ſyrup will rope; then take them off, ſet them by till they are cold, cover them with paper; then boil ſome gooſeberries in fair water, and when the liquor is ſtrong enough, ſtrain it out. Let it ſtand to ſettle, and to every pint take a pound of double-refined ſugar, then make a jelly of it, put the gooſeberries in glaſſes when they are cold; cover them with the jelly the next day, paper them wet, and then half dry the paper that goes in the inſide; it cloſes down better, and then white paper over the glaſs. Set in your ſtove, or a dry place. *Glaſſe*, 317.

To preſerve Apricots.

Peel ripe apricots, ſlice them, and boil to a marmalade, with a drop of water; reduce it pretty thick on the fire, mix a quarter of a pound of the marmalade to a pound of ſugar made candy height, and work it well together when it begins to cool. *Clermont*, 549.

To preſerve green Apricots.

Gather your apricots before the ſtones are hard, put them into a pan of hard water, with plenty of vine-leaves, ſet them over a ſlow fire till they are quite yellow, then take them out, and rub them with a flannel and ſalt to take off the lint; put them into the pan to the ſame water and leaves, cover them cloſe, ſet them a great diſtance from the fire till they are a fine light green, then take them carefully up; pick out all the bad-coloured and broken ones; boil the beſt gently for two or three times in a thin ſyrup, let them be quite cold every time. When they look plump and clear, make a ſyrup of double-refined ſugar, but not too thick; give your apricots a gentle boil in it, then put them into pots or glaſſes; dip paper in brandy, lay it over them, and keep them for uſe; then take out all the broken and bad-coloured ones, and boil them in the firſt ſyrup for tarts. *Raffald*, 218.

Syrup of Quinces.

Grate your quinces, and paſs their pulp through a cloth to extract the juice; ſet their juices in the ſun to ſettle, or before the fire, and by that means clarify it. For every four ounces of this juice, take a pound of ſugar boiled brown. If the putting in the juice of the quinces ſhould check the boiling of the ſugar too much, give the ſyrup ſome boiling till it becomes pearled; then take it off the fire, and, when cold, put it into the bottles.

To preſerve Almonds dry.

Take a pound of Jordan almonds, half a pound of double-refined ſugar (one half of the almonds blanched, the other half unblanched) beat the white of an egg very well, pour it on

on the almonds, and wet them well with it; then boil the ſugar, dip in the almonds, ſtir them all together, that the ſugar may hang well on them, then lay them on plates; put them in the oven after the bread is drawn, let them ſtay all night, and they will keep the year round. *Maſon*, 410.

To preſerve Damaſcenes.

Pick the damaſcenes off the ſtalks, and prick them with a pin, then put them into a deep pot, and with them half their weight of pounded loaf-ſugar; ſet them in a moderate oven till they are ſoft, then take them off and give the ſyrup a boil, and pour it upon them. Having done ſo two or three times, take them carefully out, and put them into the jars you intend to keep them in; then pour over them rendered mutton ſuet, tie a bladder over them, and keep them for uſe in a very cool place.

A Conſerve of Cherries.

Stone your cherries, and boil them a moment; ſift them, and reduce the juice on a ſlow fire till it comes to a pretty thick marmalade; add the proportion of a quarter of a pound to a pound of ſugar. *Clermont*, 550.

Conſerve of red Roſes, or any other flower.

Take roſe-buds, or any other flowers, and pick them; cut off the white part from the red, and put the red flowers and ſift them through a ſieve, to take out the ſeeds; then weigh them, and to every pound of flowers, take two pounds and a half of loaf-ſugar; beat the flowers pretty fine in a ſtone mortar, then by degrees put the ſugar to them, and beat it very well till it is well incorporated together; then put it into gallipots, tie it over with paper, and over that a leather, and it will keep ſeven years. *Glaſſe*, 315.

To preſerve Strawberries.

On a dry day gather the fineſt ſcarlet ſtrawberries, with their ſtalks on, before they are too ripe. Lay them ſeparately on a china diſh, beat and ſift twice their weight of double-refined ſugar, and ſtrew it over them. Then take a few ripe

ſcarlet ſtrawberries, cruſh them, and put them into a jar, with their weight of double-refined ſugar beat ſmall. Cover them cloſe, and let them ſtand in a kettle of boiling water till they are ſoft, and the ſyrup is come out of them. Then ſtrain them through a muſlin-rag into a toſſing-pan, boil and ſkim it well, and when it is cold, put in your whole ſtrawberries, and ſet them over the fire till they are milk warm; then take them off, and let them ſtand till they are quite cold; then ſet them on again, and make them a little hotter, and repeat the ſame till they look clear; but be careful not to let them boil, as that will bring off their ſtalks. When the ſtrawberries are cold, put them into jelly-glaſſes, with the ſtalks downwards, and fill up your glaſſes with the ſyrup. Put over them papers dipped in brandy, and tie them down cloſe. *Farley*, 339.

To preſerve Red Currants in bunches.

Having ſtoned your currants, tie ſix or ſeven bunches together with a thread to a piece of ſplit deal, about the length of your finger; put double-refined ſugar, equal in weight to your currants, into your preſerving pan, with a little water, and boil it till the ſugar flies; then put the currants in, and juſt give them a boil up, and cover them till next day; then take them out, and either dry them or put them in glaſſes, with the ſyrup boiled up with a little of the juice of red currants; put brandy-paper over them, and tie them cloſe down with another paper, and ſet them in a dry place. *Raffald*, 214.

Another way.

Stone your currants, tie the bunches to bits of ſticks, ſix or ſeven together; allow the weight of the currants in ſugar, which make into a ſyrup; boil it high, put in the currants, give them a boil, ſet them by; the next day take them out. When the ſyrup boils, put them in again, give them a boil or two, and take them out. Boil the ſyrup as much as is neceſſary. When cold, put it to the currants in glaſſes. Cover with brandy-paper. *Maſon*, 421.

Currants preſerved in Jelly.

Clip your currants from the ſtalks, cut off the black top, and ſtone them. To every pound of fruit, add two pounds of ſugar, and boil it till it blows very ſtrong. Put in the currants, and let them boil. Take them from the fire, let them ſtand to ſettle, then let them boil again. Put in a pint of currant jelly, let it all ſimmer a little, then take it from the fire. Let it ſettle a little, ſkim it. When cold, put it into glaſſes. Take care to diſperſe the currants equally.

To preſerve Cherries with the leaves and ſtalks green.

Dip the ſtalks and leaves in the beſt vinegar when it is boiling hot, ſtick the ſprig upright in a ſieve till they are dry. In the mean time boil ſome double-refined ſugar to ſyrup, and dip the cherries, ſtalks, and leaves, in the ſyrup, and juſt let them ſcald; lay them on a ſieve, and boil the ſugar to a candy height, then dip the cherries, ſtalks, leaves, and all; then ſtick the branches and ſieves, and dry them as you do other ſweetmeats. They look very pretty at candle-light in a deſert. *Glaſſe*, 312.

Conſerve of Apricots.

Peel ripe apricots, ſlice them, and boil to a marmalade, with a drop of water; reduce it pretty thick on the fire, mix a quarter of a pound of the marmalade to a pound of ſugar properly prepared, and work it well together when it begins to cool. Peaches and nectarines are done after the ſame manner. *Clermont*, 549.

To preſerve Currants for Tarts.

Put a pound of ſugar into a preſerving-pan, for every pound and a quarter of currants, with a ſufficient quantity of juice of currants to diſſolve the ſugar. When it boils, ſkim it, and put in your currants, and boil them till they are very clear. Put them into a jar, cover them with brandy-paper, and keep them in a dry place.

To preſerve Raſpberries.

If you intend to preſerve the red ſort of raſpberries, gather them on a dry day, when they are juſt turning red, with the ſtalks on about an inch long. Lay them ſingly on a diſh, beat and ſift their weight of double-refined ſugar, and ſtrew it over them. To every quart of raſpberries, take a quart of red currant jelly-juice, and put to it its weight of double-refined ſugar. Boil and ſkim it well, then put in your raſpberries, and give them a ſcald. Take them off, and let them ſtand for two hours; then ſet them on again, and make them a little hotter; proceed in this manner two or three times till they look clear; but take care to prevent their boiling, as that will occaſion the ſtalks to come off. When they are tolerably cool, put them into jelly-glaſſes, with the ſtalks downwards. White raſpberries may be preſerved in the ſame manner, only uſing white currant jelly inſtead of red. *Farley*, 332.

To preſerve Grapes.

Take ſome cloſe bunches of red or white grapes, before they are too ripe, and put them into a jar, with a quarter of a pound of ſugar-candy, and fill the jar with brandy. Tie it cloſe, and ſet them in a dry place.

Morel cherries may be done in the ſame manner.

To preſerve Golden Pippins.

Pare and ſlice your pippins, and boil them in ſome water to a maſh, run the liquor through a jelly-bag; put two pounds of loaf-ſugar into a pan, with almoſt one pint of water; boil and ſkim it; put in twelve pippins, pared and cored with a ſcoop, and the peel of an orange cut thin; let them boil faſt till the ſyrup is thick, taking them off when they appear to part, putting them on the fire again when they have ſtood a little time; then put in a pint of the pippin-juice, boil them faſt till they are clear, then take them out; boil the ſyrup as much more as is neceſſary, with the juice of a lemon. The orange-peel muſt be firſt put into water for a day, then boiled, to take out the bitterneſs. *Maſon*, 413.

To preſerve Cucumbers.

You may take ſmall cucumbers and large ones that will cut into quarters, (let them be as green and as free from ſeed as you can get them) put them into a ſtrong ſalt and water, in a narrow-mouthed jar, with a cabbage-leaf to keep them down; tie a paper over them, ſet them in a warm place till they are yellow, waſh them out, and ſet them over the fire in freſh water, with a little ſalt in, and a freſh cabbage-leaf over them; cover the pan very cloſe, but take care they do not boil; if they are not of a fine green, change your water, which will help them; then make them hot, and cover them as before. When they are of a good green, take them off the fire, let them ſtand till they are cold, then cut the large ones in quarters, take out the ſeeds and ſoft part, then put them in cold water, and let them ſtand two days, but change the water twice each day to take out the ſalt; take a pound of ſingle-refined ſugar, and half a pint of water, ſet it over the fire. When you have ſkimmed it clear, put in the rind of a lemon, and one ounce of ginger, with the outſide ſcraped off. When your ſyrup is pretty thick, take it off, and when it is cold, wipe the cucumbers dry, and put them in; boil the ſyrup once in two or three days for three weeks, and ſtrengthen the ſyrup, if required, for the greateſt danger of ſpoiling them is at firſt. The ſyrup is to be quite cold when you put it to your cucumbers. *Raffald*, 215.

To preſerve Walnuts white.

Pare your walnuts till only the white appears, and be careful in doing them that they do not turn black, and as faſt as you do them throw them into ſalt and water, and let them lie till your ſugar is ready. Take three pounds of good loaf-ſugar, put it into your preſerving-pan, ſet it over a charcoal fire, and put as much water as will juſt wet the ſugar. Let it boil, then have ready ten or twelve whites of eggs ſtrained and beat up to froth; cover your ſugar with a froth as it boils, and ſkim it; then boil it, and ſkim it till it is as clear as chryſtal, then throw in your walnuts; juſt give them a boil till they are tender, then take them out, and lay them in a diſh to cool; when cool, put them in your preſerving-

pan, and when the ſugar is as warm as milk, pour it over them. When quite cold, paper them down.

Thus clear your ſugar for all preſerves, apricots, peaches, gooſeberries, currants, &c. *Glaſſe*, 318.

To preſerve Walnuts black.

Take walnuts of the ſmaller kind, put them in ſalt and water, and change the water every day for nine days. Then put them in a ſieve, and let them ſtand in the air till they begin to turn black. Then put them into a jug, pour boiling water over them, and let them ſtand till the next day. Then put them into a ſieve to drain, ſtick a clove in each end of your walnut, put them into a pan of boiling water, and let them boil five minutes. Then take them up, make a thin ſyrup, and ſcald them in it three or four times a day, till your walnuts are black and bright. Then make a thick ſyrup with a few cloves, and a little ginger cut in ſlices. Skim it well, put in your walnuts, boil them five or ſix minutes, and then put them into your jars. Lay brandy-paper over them, and tie them down cloſe with a bladder. They will eat better the ſecond year after their keeping than in the firſt, as their bitterneſs goes off with time. *Farley*, 335.

To preſerve Walnuts green.

Gather your walnuts when they are not much larger than a good nutmeg, wipe them very clean, and lay them in ſtrong ſalt and water twenty-four hours; then take them out, and wipe them very clean; have ready a ſtew-pan of boiling water, throw them in, let them boil a minute, and take them out; lay them on a coarſe cloth, and boil your ſugar as directed for the white walnuts; then juſt give your walnuts a ſcald in the ſugar, take them up, and lay them to cool. Put them in your preſerving-pot, and pour on your ſyrup.

To preſerve Barberries for Tarts.

Take female barberries, and add to them their weight in ſugar, put them into a jar, and ſet them in a kettle of boiling water till the ſugar is melted, and the barberries are become quite ſoft; the next day put them into a preſerving-pan, and boil

boil them a quarter of an hour; then put them in jars, and keep them in a place that is dry and cool.

To preſerve Fruit green.

Take pippins, pears, plums, apricots, or peaches, while they are green; put them in a preſerving-pan, cover them with vine-leaves, and then with clear ſpring water; put on the cover of the pan, ſet them over a very clear fire; when they begin to ſimmer, take them off the fire, and with the ſlice carefully take them out; peel and preſerve them as other fruit. *Maſon*, 441.

To preſerve Oranges whole.

Get the beſt Bermudas or Seville oranges, pare them very thin with a pen-knife, and lay your oranges in water three or four days, ſhifting them every day; then put them in a kettle with fair water, and put a board on them to keep them down in the water, and have a ſkillet on the fire with water, that may be ready to ſupply the kettle with boiling water; as it waſtes, it muſt be filled up three or four times while the oranges are doing, for they will take up ſeven or eight hours boiling; they muſt be boiled till a white ſtraw will run through them, then take them up and ſcoop the ſeeds out of them very carefully, by making a little hole in the top; then weigh them, and to every pound of oranges, put a pound and three quarters of double-refined ſugar, beat well, and ſifted through a clean lawn ſieve; fill your oranges with ſugar, and ſtrew ſome on them. Let them lie a little while, and make your jelly thus:—Take two dozen pippins of john-apples, and ſlice them into water, and when they are boiled tender, ſtrain the liquor from the pulp, and to every pound of oranges you muſt have a pint and a half of this liquor, and put to it three quarters of the ſugar you left in filling the oranges; ſet it on the fire, and let it boil; ſkim it well, and put it in a clean earthen pan till it is cold, then put it in your ſkillet; put in your oranges; with a ſmall bodkin job your oranges as they are boiling, to let the ſyrup into them; ſtrew on the reſt of your ſugar while they are boiling, and when they look clear, take them up, and put them in your glaſſes; put one in a glaſs juſt fit for them, and boil the ſyrup till it is almoſt a jelly, then fill up your glaſſes.

When they are cold, paper them up, and keep them in a dry place. *Glaſſe*, 313.

To preſerve Oranges carved.

Get ſome fine Seville oranges, cut the rinds with a penknife in what form you pleaſe, draw out the part of your peel as you cut them, and put them into ſalt and hard water; let them ſtand for three days to take out the bitter, then boil them an hour in a large ſauce-pan of freſh water, with ſalt in it, but do not cover them, as it will ſpoil the colour; then take them out of the ſalt and water, and boil them ten minutes in a thin ſyrup for four or five days together; then put them into a deep jar, let them ſtand two months, and then make a thick ſyrup, and juſt give them a boil in it; let them ſtand till the next day, then put them in your jar, with brandy-papers over; tie them down with a bladder, and keep them for uſe.

N. B. You may preſerve whole oranges, without carving, the ſame way, only do not let them boil ſo long, and keep them in a very thin ſyrup at firſt, or it will make them ſhrink and wither. Always obſerve to put ſalt in the water for either oranges preſerved, or any kind of orange chips. *Raffald*, 232.

To preſerve Morel Cherries.

Gather your cherries when they are full ripe, take off the ſtalks, and prick them with a pin. To every pound of cherries, put a pound and a half of loaf-ſugar. Beat part of your ſugar, ſtrew it over them, and let them ſtand all night. Diſſolve the reſt of your ſugar in half a pint of the juice of currants, ſet it over a ſlow fire, and put in the cherries with the ſugar, and give them a gentle ſcald; then take them carefully out, boil your ſyrup till it is thick, and pour it upon your cherries. *Farley*, 338.

Another way.

Stone your cherries, and to one pound of them, allow one pound of ſugar, and half a pint of water, with which make a ſyrup well boiled and ſkimmed; put in the cherries, give them a ſcald; the next day boil them on a ſlow fire till they look clear. When cold, lay a paper on them, let them ſtand all night, then boil and ſkim half a pint of currant-juice

(half

(half red, half white) and a pound of ſugar; warm the cherries, put them into this, with more than a quarter of a pint of the firſt ſyrup, in proportion to each pound of cherries; juſt boil them in this, ſtir them gently till cool; cover them with brandy-paper. *Maſon*, 418.

To preſerve Green-gage Plums.

Gather ſome of your fineſt plums juſt before they are ripe, and put them into a pan with a layer of vine-leaves under them, then put a layer of vine-leaves over them, and a layer of plums on them, and proceed in the ſame manner till your pan is almoſt full, then fill it with water, and ſet them on a ſlow fire. When they are hot; and the ſkins begin to riſe, take them off, take the ſkins carefully off, and put them on a ſieve as you do them; then lay them in the ſame water, with a layer of leaves as before; cover them cloſe, that no ſteam may get out, and hang them a conſiderable diſtance from the fire till they appear green, which will be five or ſix hours, or longer; then take them carefully up, lay them on a hair ſieve to drain, make a good ſyrup, boil them gently in it twice a day for two days, then take them out, and put them into a fine clean ſyrup; cover them with brandy-paper, and keep them for uſe.

To preſerve white Citrons.

Having cut ſome white citrons into pieces, put them into ſalt and water, and let them remain there four or five hours, then take them out, and waſh them in clean water; boil them till they are tender, drain them, and cover them with clarified ſugar; after letting them ſtand twenty-four hours, drain the ſyrup and boil it ſmooth. When cold, put in the citrons, and let them ſtand till the next day; then boil the ſyrup quite ſmooth, and pour it over the citrons; boil all together the next day, and put them into a pot to be candied, or into jellies.

To preſerve Lemons.

Pare your lemons very thin, then make a round hole on the top, of the ſize of a ſhilling, and take out all the pulps and ſkins. Rub them with ſalt, and put them in ſpring water as you

you do them, which will prevent their turning black. Let them lie in it five or ſix days, and then boil them in freſh ſalt and water fifteen minutes. Have ready made a thin ſyrup, of a quart of water and a pound of loaf-ſugar. Boil them in it for five minutes once a day, for four or five days, and then put them in a large jar. Let them ſtand for ſix or eight weeks, and it will make them look clear and plump; then take them out of that ſyrup, or they will mould. Make a ſyrup of fine ſugar, put as much water to it as will diſſolve it, boil and skim it; then put in your lemons, and boil them gently till they are clear. Put them into a jar, with brandy-paper over them, and tie them down cloſe. *Farley*, 338.

To preſerve green Codlings to keep all the year.

Gather your codlings when they are about the ſize of a walnut, and let the ſtalk and a leaf or two remain on each. Put ſome vine-leaves into a braſs pan of ſpring water, and over them a layer of codlings, then another of vine-leaves, and proceed in the ſame manner till the pan is full. Cover it cloſe to keep the ſteam in, and ſet it on a ſlow fire. When they become ſoft, take off the skins with a pen-knife, then put them in the ſame water with the vine-leaves; it muſt be quite cold, or it perhaps may crack them. Put a little roach-allum, and ſet them over a very ſlow fire till they are green (which will be in about three or four hours) then take them out, and lay them on a ſieve to drain. Make a good ſyrup, and give them a gentle boil once a day for three days, then put them into ſmall jars. Put brandy-paper over them, and keep them for uſe. *Raffald*, 217.

To preſerve Eringo Roots.

Parboil ſome eringo roots till they are tender, peel them, waſh them, and dry them with a cloth, and cover them with clarified ſugar; boil them gently till they look clear, and the ſyrup ſeems to be thickiſh; put them up when half cold.

Marmalade of Oranges.

This is uſually made with china oranges; cut each into quarters, and ſqueeze out the juice; take off the hard parts at both ends, and boil in water till they are quite tender; ſqueeze

ſqueeze them to extract the water, and pound them in the water to a marmalade to ſift; mix it with an equal weight of raw ſugar, and boil it till it turns to a ſyrup; the proportions are, for keeping, two pounds of ſugar to one pound of marmalade. *Clermont*, 579.

Another way.

Get the cleareſt Seville oranges you can procure, and cut them in two; put all the pulp and juice into a pan, and pick all the skins and ſeeds out; boil the rinds in hard water till they are very tender, and change the water three times while they are boiling, and then pound them in a mortar, and put in the juice and pulp; put them in a preſerving-pan, with double their weight of loaf-ſugar, ſet it over a ſlow fire, boil it gently forty minutes; put it into pots. Cover it with brandy-paper, and tie it down cloſe. *Glaſſe*, 312. *Raffald*, 223. *Farley*, 343.

Red Quince Marmalade.

Take quinces that are full ripe, pare them, cut them in quarters, and core them; put them in a ſauce-pan, cover them with the parings, fill the ſauce-pan almoſt full of ſpring water, cover it cloſe, and ſtew them gently till they are quite ſoft, and of a deep pink colour; then pick out the quince from the parings, and beat them to a pulp in a mortar; take their weight in loaf-ſugar, put in as much of the water they were boiled in as will diſſolve it, and boil and ſkim it well; put in your quinces, and boil them gently three quarters of an hour; keep ſtirring them all the time, or it will ſtick to the pan and burn; put it into flat pots, and when cold, tie it down cloſe. *Glaſſe*, 313.

White Quince Marmalade.

To a pound and a half of quinces, take a pound of double-refined ſugar, make it into a ſyrup, boil it high; pare and ſlice the fruit, and boil it quick. When it begins to look clear, pour in half a pint of juice of quince, or, if quinces are ſcarce, pippins; boil it till thick, take off the ſcum with a paper. To make a juice, pare the quinces, or pippins, cut them from the core, beat them in a ſtone mortar, ſtrain the juice

juice through a thin cloth; to every half pint, put more than a pound of ſugar; let it ſtand at leaſt four hours before it is uſed. *Maſon*, 438.

Apricot Marmalade.

Take ripe apricots and boil them in the ſyrup till they will maſh, then beat them in a marble mortar; add half their weight of ſugar, and as much water as will diſſolve it; boil and skim it well, boil them till they look clear, and the ſyrup like a fine jelly, then put them into your ſweetmeat-glaſſes, and keep them for uſe.

Tranſparent Marmalade.

Pick out ſome very pale Seville oranges, cut them in quarters, take out the pulp, and put it into a baſon, pick the skins and ſeeds out, put the peels in a little ſalt and water, let them ſtand all night; then boil them in a good quantity of ſpring water till they are tender, then cut them in very thin ſlices, and put them to the pulp; to every pound of marmalade, put a pound and a half of double-refined ſugar beat fine; boil them together gently for twenty minutes. If it is not clear and tranſparent, boil it five or ſix minutes longer; keep ſtirring it gently all the time, and take care you do not break the ſlices. When it is cold, put it into jelly or ſweetmeat glaſſes; tie them down with brandy-papers over them. They are pretty for a deſert of any kind. *Raffald*, 224.

Apple Marmalade.

Scald ſome apples in water, and when tender, drain them through a ſieve; put three quarters of a pound of ſugar to a pound of apples; put them into the preſerving-pan, and let them ſimmer over a gentle fire, keep skimming them all the time. When they are of a proper thickneſs, put them into pots or glaſſes.

SYLLABUBS,

SYLLABUBS, BLANC-MANGE, FLUMMERY, ORNAMENTS, &c.

A whipt Syllabub.

RUB a lump of ſugar on the outſide of a lemon, put it into a pint of thin cream, and ſweeten it to your taſte; then put in the juice of a lemon, and a glaſs of Madeira wine, or French brandy; mill it to a froth with a chocolate mill, and take it off as it riſes, and lay it into a hair ſieve. Then fill one half of your poſſet-glaſſes a little more than half full, with white wine, and the other half of your glaſſes a little more than half full with red wine; then lay on your froth as high as you can, but take care that it be well drained on your ſieve, otherwiſe it will mix with your wine, and your ſyllabub will be ſpoiled. *Raffald*, 208. *Farley*, 327.

Another way.

Take a quart of thick cream, and half a pint of ſack, the juice of two Seville-oranges or lemons; grate in the peel of two lemons, half a pound of double-refined ſugar, pour it into a broad earthen pan, and whiſk it well. But firſt, ſweeten ſome red wine, or ſack, and fill your glaſſes as full as you chuſe; then, as the froth riſes, take it off with a ſpoon, and lay it on a ſieve to drain; then lay it carefully into your glaſſes, till they are as full as they will hold. Do not make theſe long before you uſe them. Many uſe cider ſweetened, or any wine they pleaſe, or lemon or orange-whey made thus: Squeeze the juice of a lemon, or orange, into a quarter of a pint of milk; when the curd is hard, pour the whey clear off, and ſweeten it to your palate. You may colour ſome with the juice of ſpinach, ſome with ſaffron, and ſome with cochineel, juſt as you fancy. *Glaſſe*, 293.

Another way.

Take a pint of cream, the whites of two eggs, a pint of white wine, and the juice and rind of a lemon; grate the rind into

into the wine, and then put in the cream; ſweeten them, and whiſk them up with a clean whiſk.

A Lemon Syllabub.

Take a pint of cream, a pint of white wine, the rind of two lemons grated, and the juice; ſugar it to the taſte; let it ſtand ſome time; mill or whip it; lay the froth on a ſieve; put the remainder into glaſſes; lay on the froth; make them the day before they are wanted.

If they are to taſte very ſtrong of the lemon, put the juice of ſix lemons, and near a pound of ſugar; they will keep four or five days. *Maſon*, 448.

Solid Syllabub.

To a quart of rich cream, put a pint of white wine, the juice of two lemons, and the rind of one grated; ſweeten it to your taſte. Whip it up well, and take off the froth as it riſes; put it upon a hair ſieve, and let it ſtand in a cool place till the next day. More than half fill your glaſſes with the thin, and then heap up the froth as high as you can; the bottom will look clear, and keep four or five days.

Syllabub under the Cow.

Put into a punch-bowl a pint of cider, and a bottle of ſtrong beer; grate in a ſmall nutmeg, and ſweeten it to your taſte; then milk from the cow as much milk as will make a ſtrong froth. Then let it ſtand an hour; ſtrew over it a few currants well waſhed, picked, and plumped before the fire, and it will be fit for ſervice. *Farley*, 327.

Everlaſting Syllabub.

Take five half pints of thick cream, half a pint of rheniſh, half a pint of ſack, and the juice of two large Seville oranges; grate in juſt the yellow rind of three lemons, and a pound of double refined ſugar well beat and ſifted. Mix all together with a ſpoonful of orange-flower water; beat it well with a whiſk half an hour, then with a ſpoon take it off, and lay it on a ſieve to drain; then fill your glaſſes. Theſe will keep above a week, and are better made the day before. The beſt way

way to whip ſyllabub is,—have a fine large chocolate-mill, which you muſt keep on purpoſe, and a large deep bowl to mill them in; it is quicker done, and the froth is ſtronger. For the thin that is left at the bottom, have ready ſome calf's-foot jelly, boiled and clarified. There muſt be nothing but the calf's foot boiled to a hard jelly. When cold, take off the fat, clear it with the whites of eggs, run it through a flannel bag, and mix it with the clear which you ſaved of the ſyllabub. Sweeten it to your palate, and give it a boil; then pour it into baſons, or what you pleaſe. When cold, turn it out, and it is a fine flummery. *Glaſſe*, 293.

Blanc-mange with Iſinglaſs.

Put an ounce of picked iſinglaſs to a pint of water; put to it a bit of cinnamon, and boil it till the iſinglaſs is melted; put to it three quarters of a pint of cream, two ounces of ſweet almonds, and ſix bitter almonds, blanched and beaten, and a bit of lemon-peel; ſweeten it, ſtir it over the fire, and let it boil; ſtrain it, ſtir it till it is cool, ſqueeze in the juice of a lemon, and put it into what moulds you pleaſe. Turn it out, garniſh with currant-jelly and jam; or marmalade, quinces, &c.

If you chooſe to have your *blanc-mange* of a green colour, put in as much juice of ſpinach as will be neceſſary for that purpoſe, and a ſpoonful of brandy; but it ſhould not then retain the name of *blanc-mange*, (white food) but *verde-mange*, (green food). If you would have it *yellow*, diſſolve a little ſaffron in it; you ſhould then call it *jaune-mange*. Or you may make it red, by putting a bit of cochineel into a little brandy, let it ſtand half an hour, and ſtrain it through a bit of cloth. It is then entitled to the appellation of *rouge-mange*.

Always wet the mould before you put in the blanc-mange. It may be ornamented, when turned out, by ſticking about it blanched almonds ſliced, or citron, according to fancy.

Clear Blanc-mange.

Take a quart of ſtrong calf's-foot jelly, ſkim off the fat, and ſtrain it, beat the whites of four eggs, and put it into a jelly-bag, and run it through ſeveral times till it is clear. Beat one ounce of ſweet almonds, and one of bitter, to a paſte,

paſte, with a ſpoonful of roſe-water ſqueezed through a cloth; then mix it with the jelly, and three ſpoonfuls of very good cream; ſet it over the fire again, and keep ſtirring it till it is almoſt boiling; then pour it into a bowl, and ſtir it very often till it is almoſt cold; then wet your moulds and fill them. *Raffald*, 196.

Blanc-mange, with a preſerved Orange.

Fill your orange with blanc-mange; and, when cold, ſtick in it long ſlips of citron, like leaves; pour blanc-mange in the diſh; when cold, ſet the orange in the middle. Garniſh with preſerved or dried fruits.

Or, you may pour blanc-mange into a mould like a Turk's cap, lay round it jelly a little broken; put a ſprig of myrtle, or ſmall preſerved orange on the top.

Flummery.

Take an ounce of bitter, and the ſame quantity of ſweet almonds, put them into a baſon, and pour over them ſome boiling water to make the ſkins come off. Then ſtrip off the ſkins, and throw the kernels into cold water; take them out, and beat them in a marble mortar, with a little roſe-water to keep them from oiling; and when they are beat, put them into a pint of calf's-feet ſtock; ſet it over the fire, and ſweeten it to your taſte with loaf-ſugar. As ſoon as it boils, ſtrain it through a piece of muſlin or gauze; and, when it is a little cold, put it into a pint of thick cream, and keep ſtirring it often till it grows thick and cold. Wet your moulds in cold water, and pour in the flummery. Let them ſtand about ſix hours before you turn them out; and, if you make your flummery ſtiff, and wet your moulds, it will turn out without putting them into warm water, which will be a great advantake to the look of the figures, as warm water gives a dullneſs to the flummery. *Farley*, 324.

Another way.

Boil an ounce of iſinglaſs in a little water, till it is melted, pour to it a pint of cream, a bit of lemon-peel, a little brandy, and ſugar to the taſte; boil and ſtrain it, put it into a mould, turn it out. *Maſon*, 451.

Hartſhorn

Hartſhorn Flummery.

Take half a pound of the ſhavings of hartſhorn, boil them in three pints of water till it comes to a pint, then ſtrain it through a ſieve into a baſon, and ſet it by to cool; then ſet it over the fire, let it juſt melt, and put to it half a pint of thick cream ſcalded and grown cool again, a quarter of a pint of white wine, and two ſpoonfuls of orange-flower water; ſweeten it with ſugar, and beat it for an hour and a half, or it will neither mix well nor look well; dip your cups in water before you put in the flummery, or it will not turn out well. It is beſt when it ſtands a day or two before you turn it out. When you ſerve it up, turn it out of the cups, and ſtick blanched almonds, cut in long narrow bits, on the top. You may eat them either with wine or with cream. *Glaſſe*, 296.

Welch Flummery.

Put a little iſinglaſs to a quart of ſtiff hartſhorn jelly; add to it a pint of cream, a little brandy, and ſome lemon-juice and ſugar; boil this till it is thick, then ſtrain it. You may, if you pleaſe, add three ounces of almonds, blanched and beaten; about ten bitter ones.

Yellow Flummery.

Beat and open two ounces of iſinglaſs, put it into a bowl, and over it a pint of boiling water; cover it up till it is almoſt cold, then add a pint of white wine, the rind of one lemon, the juice of two lemons, the yolks of eight eggs, well beat, and ſweeten it to your taſte; then put it into a toſſing-pan, and continue ſtirring it. When it boils, ſtrain it; and, when almoſt cold, put it into moulds or cups.

Solomon's Temple in Flummery.

Having made a quart of ſtiff flummery, divide it into three parts; make one part of a pretty thick colour, with a little cochineel bruiſed fine, and ſteeped in French brandy; ſcrape one ounce of chocolate very fine, diſſolve it in a little ſtrong coffee, and mix it with another part of your flummery to

make it a light ſtone-colour. The laſt part muſt be white. Then wet your temple mould, and fix it in a pot to ſtand even; then fill the top of the temple with red flummery, for the ſteps, and the four points with white; then fill it up with chocolate-flummery. Let it ſtand till the next day, then looſen it round with a pin, and ſhake it looſe very gently, but do not dip your mould in warm water, it will take off the gloſs, and ſpoil the colour. When you turn it out, ſtick a ſmall ſprig, or flower-ſtalk, down from the top of every point, it will ſtrengthen them, and make them look pretty. Lay round it rock candy ſweet-meats. It is proper for a corner diſh for a large table. *Raffald*, 204.

Oatmeal Flummery.

Put ſome oatmeal into a broad, deep pan, then cover it with water; ſtir it together, and let it ſtand twelve hours; then pour off that water clear, and put on a good deal of freſh water; ſhift it again in twelve hours, and ſo on in twelve more; then pour off the water clear, and ſtrain the oatmeal through a coarſe hair ſieve, and pour it into a ſauce-pan, keeping it ſtirring all the time with a ſtick till it boils, and is very thick; then pour it into diſhes. When cold, turn it into plates, and eat it with what you pleaſe, either wine and ſugar, or beer and ſugar, or milk. It eats very well with cider and ſugar.

French Flummery.

Take a quart of cream, and half an ounce of iſinglaſs, beat it fine, and ſtir it into the cream. Let it boil ſoftly over a ſlow fire a quarter of an hour, keep it ſtirring all the time; then take it off, ſweeten it to your palate, and put in a ſpoonful of roſe-water, and a ſpoonful of orange-flower water; ſtrain it, and pour it into a glaſs or baſon, or what you pleaſe; and, when it is cold, turn it out. It makes a fine ſide diſh. You may eat it with cream, or wine, or what you pleaſe. Lay round it baked pears. It looks very pretty, and eats fine. *Glaſſe*, 298. *Farley*, 324.

To make Colouring for Flummery or Jellies.

Bruiſe two pennyworth of cochineel with a knife, and put it into half a tea-cupful of brandy; when it has ſtood a quarter of an hour, filter it through a fine cloth, and put in as much as will make the flummery, or jelly, of a fine pink colour. If yellow, tie a little ſaffron in a rag, and diſſolve it in cold water. If green, boil ſome ſpinach, take off the froth, and mix it with the jelly. If white, put in ſome cream.

CHAP. XXVI.

ORNAMENTS FOR GRAND ENTERTAINMENTS.

A Diſh of Snow.

PUT twelve large apples into cold water, ſet them over a ſlow fire, and when they are ſoft, pour them upon a hair ſieve. Take off the ſkins, and put the pulp into a baſon; then beat the whites of twelve eggs to a very ſtrong froth, beat and ſift half a pound of double-refined ſugar, and ſtrew it on the eggs. Then beat the pulp of your apples to a ſtrong froth; then beat them all together till they are like a ſtiff ſnow; lay it upon a china diſh, and heap it up as high as you can. Set round it green knots of paſte, in imitation of Chineſe rails, and ſtick a ſprig of myrtle in the middle of the diſh. *Maſon*, 450. *Raffald*, 205. *Farley*, 352.

Moonſhine.

Take the ſhapes of half a moon, and five or ſeven ſtars; wet them, and fill them with ſlummery; let them ſtand till they are cold, then turn them into a deep china diſh, and pour lemon-cream round them, made thus: Take a pint of ſpring-water, put to it the juice of three lemons, and the yellow rind of one lemon; the whites of five eggs, well beaten, and four ounces of loaf-ſugar; then ſet it over a ſlow fire, and ſtir one way till it looks white and thick. If you let it boil it will curdle. Then ſtrain it through a hair ſieve, and let it ſtand till it is cold; beat the yolks of five eggs, mix them with your whites, ſet them over the fire, and keep ſtirring it till it is almoſt ready to boil, then pour it into a baſon. When it is cold, pour it among your moon and ſtars. Garniſh with flowers. It is a proper diſh for a ſecond courſe, either for dinner or ſupper. *Raffald*, 201.

Floating Iſland of Apples.

Bake or ſcald eight or nine large apples; when cold, pare them, and pulp them through a ſieve; beat this up with fine ſugar; put to it the whites of four or five eggs that have been beaten, with a little roſe-water; mix it a little at a time, beat it till it is light; heap it on a rich cold cuſtard, or on jelly. *Maſon*, 450.

Floating Iſland of Chocolate.

Take the whites of two eggs, and mix them up with two ounces of chocolate ſcraped; pile it on a thin cuſtard or jelly.

A Deſert Iſland.

Form a lump of paſte into a rock three inches broad at the top, then colour it, and ſet in the middle of a deep china diſh. Set a caſt figure on it, with a crown on its head, and a knot of rock-candy at its feet; then make a roll of paſte an inch thick, and ſtick it on the inner edge of the diſh, two parts round. Cut eight pieces of eringo roots, about three inches long, and fix them upright to the roll of paſte on the edge. Make gravel walks of ſhot comfits round the diſh, and ſet ſmall figures in them. Roll out ſome paſte, and cut it open like Chineſe rails. Bake it, and fix it on either ſide of the gravel walks with gum, and form an entrance where the Chineſe rails are, with two pieces of eringo root, for pillars. *Farley*, 351.

A Floating Iſland.

Take a ſoup diſh according to the ſize and quantity you intend to make, but a pretty deep glaſs is beſt, and ſet it on a China diſh; take a quart of thick cream, make it pretty ſweet with fine ſugar, pour in a gill of ſack, grate the yellow rind of a lemon in, and mill the cream till it is all of a thick froth; then carefully pour the thin from the froth into a diſh; take a French roll, or as many as you want, cut it as thin as you can, lay a layer of that as light as poſſible on the cream, then a layer of currant jelly, then a very thin layer of roll, and

then hartſhorn-jelly, then French roll, and over that whip your froth which you ſaved off the cream very well milled up, and lay at the top as high as you can heap it; and as for the rim of the diſh, ſet it round with fruit or ſweet-meats according to your fancy. This looks very pretty in the middle of a table, with candles round it, and you may make it of as many different colours as you fancy, and according to what jellies, and jams, or ſweetmeats you may have; or at the bottom of the diſh you may put the thickeſt cream you can get; but that is as you fancy. *Glaſſe*, 300.

A Hedge-hog.

Blanch two pounds of almonds, beat them well in a mortar, with a little canary and orange-flower water to keep them from oiling. Make them into ſtiff paſte, then beat in the yolks of twelve eggs, leave out five of the whites, put to it a pint of cream, ſweetened with ſugar; put in half a pound of ſweet butter melted, ſet it on a furnace or ſlow fire, and keep it conſtantly ſtirring till it is ſtiff enough to be made into the form of a hedge-hog; then ſtick it full of blanched almonds, ſlit and ſtuck up like the briſtles of a hedge-hog. Then put it into a diſh; take a pint of cream, and the yolks of four eggs beat up; ſweeten with ſugar to your palate. Stir them together over a ſlow fire till it is quite hot; then pour it round the hedge-hog in a diſh, and let it ſtand till it is cold, and ſerve it up. Or a rich calf's-foot jelly made clear and good, poured into the diſh round the hedge-hog; when it is cold, it looks pretty, and makes a neat diſh. Or it looks handſome in the middle of a table for ſupper.

A Fiſh-pond.

Fill your large fiſh-moulds, and fix ſmall ones with flummery; take a china bowl, and put in half a pint of ſtiff clear calf's-foot jelly; let it ſtand till cold; then lay two of the ſmall fiſhes on the jelly, the right ſide down. Put in half a pint more jelly, let it ſtand till cold, then lay in the four ſmall fiſhes acroſs one another, that, when you turn the bowl upſide down, the heads and tails may be ſeen. Then almoſt fill your bowl with jelly, and let it ſtand till cold; then

then lay in the jelly four large fiſhes, and fill the baſon quite full with jelly, and let it ſtand till the next day. When you want to uſe it, ſet your bowl to the brim in hot water for one minute; take care that you do not let the water go into the baſon. Lay your plate on the top of the baſon, and turn it upſide down. If you want it for the middle, turn it out upon a ſalver. Be ſure you make your jelly very ſtill and clear. *Raffald*, 194.

CHAP. XXVII.

POSSETS, GRUELS, WHITE-POTS, &c.

Sack Poſſet.

GRATE three Naples biſcuits to one quart of cream, or new milk; let it boil a little, ſweeten it, grate ſome nutmeg. When a little cool, pour it high from a tea-pot to a pint of ſack a little warmed, and put it into a baſon or deep diſh. *Maſon*, 452.

Another way.

Beat the yolks and whites of fifteen eggs very well, and ſtrain them; then put three quarters of a pound of white ſugar into a pint of canary, and mix it with your eggs in a baſon; ſet it over a chafing-diſh of coals, and keep continually ſtirring it till it is ſcalding hot. In the mean time grate ſome nutmeg in a quart of milk, and boil it, then pour it into your eggs and wine, they being ſcalding hot. Hold your hand very high as you pour it, and let ſomebody ſtir it all the time you are pouring in the milk; then take it off the chafing-diſh, ſet it before the fire half an hour, and ſerve it up. *Glaſſe*, 160.

Another way.

Take four Naples biſcuits, and crumble them into a quart of new milk, when it boils. Juſt give it a boil, take it off, grate in ſome nutmeg, and ſweeten to your palate; then pour in half a pint of ſack, ſtirring it all the time, and ſerve it up. You may, if you pleaſe, crumble white bread inſtead of biſcuit.

An Orange Poſſet.

Put the crumb of a penny loaf, grated very fine, into a pint of water, or rather more; and half the peel of a Seville orange grated, or ſugar rubbed upon it to take out the eſſence; boil all together till it looks thick and clear, then beat it very well. Then take a pint of mountain wine, the juice of half a Seville orange, three ounces of Jordan almonds, and one ounce of bitter, beat fine, with a little French brandy and ſugar to your taſte; mix it well, and put it in your poſſet, and ſerve it up.

A lemon poſſet is made in the ſame manner.

Wine Poſſet.

Boil the crumb of a penny loaf in a quart of milk till it is ſoft, then take it off the fire, and grate in half a nutmeg; put in ſugar to your taſte; then put it in a china bowl, and put in by degrees a pint of Liſbon wine. Serve it up with toaſt and butter upon a plate.

Ale Poſſet.

Put a little white bread into a pint of milk, and ſet it over the fire; then put ſome nutmeg and ſugar into a pint of ale, warm it, and when your milk boils, pour it upon the ale. Let it ſtand a few minutes to clear, and the curd will riſe to the top.

Panada.

Put a blade of mace, a large piece of the crumb of bread, and a quart of water into a ſauce-pan. Let it boil two minutes, then take out the bread, and bruiſe it very fine in a baſon. Mix as much water as you think it will require, pour away the reſt, and ſweeten it to your palate. Put in a piece of butter as big as a walnut, but do not put in any wine, as that will ſpoil it. Grate in a little nutmeg. *Farley*, 429, from *Glaſſe*, 243.

A ſweet Panada.

Slice the crumb of a penny loaf very thin, and put it into a ſauce-pan with a pint of water; boil it till it is very ſoft and looks clear; then put in a glaſs of Madeira wine, grate in a little nutmeg, and put in a lump of butter the ſize of a walnut, and ſugar to your taſte; beat it exceedingly fine, then put it in a deep ſoup-diſh, and ſerve it up.

N. B. You may leave out the wine and ſugar, and put in a little cream and ſalt, if you like it better. *Raffald*, 316.

A White-pot.

Take two quarts of milk, eight eggs, and half the whites, beat up with a little roſe-water, a nutmeg, and a quarter of a pound of ſugar; cut a penny loaf in very thin ſlices, and pour milk and eggs over. Put a little piece of butter on the top. Bake it half an hour in a ſlow oven.

A Rice White-pot.

Boil a pound of rice in two quarts of milk till it is tender and thick. Beat it in a mortar with a quarter of a pound of ſweet almonds blanched. Then boil two quarts of cream, with a few crumbs of white bread, and two or three blades of mace. Mix it well with eight eggs, and a little roſe-water, and ſweeten to your taſte. Cut ſome candied orange or citron-peels thin, and lay it in. It muſt be put into a ſlow oven. *Glaſſe*, 158. *Maſon*, 453.

White Caudle.

Take two quarts of water, and mix with it four ſpoonfuls of oatmeal, a blade or two of mace, and a piece of lemon-peel. Let it boil, and keep ſtirring it often. Let it boil about a quarter of an hour, and be careful not to let it boil over; then ſtrain it through a coarſe ſieve. When you uſe it, ſweeten it to your taſte, grate in a little nutmeg, and what wine you think proper; and, if it is not for a ſick perſon, ſqueeze in the juice of a lemon. *Glaſſe*, 243. *Farley*, 429.

Brown

Brown Caudle.

Make your gruel as above, with ſix ſpoonfuls of oatmeal, and ſtrain it; then add a quart of ale that is not bitter; boil it, then ſweeten it to your palate, and add half a pint of white wine or brandy. When you do not put in white wine or brandy, let it be half ale.

Salop.

Salop is ſold at the chemiſts. Take a large tea-ſpoonful of the powder, and put it into a pint of boiling water, keep ſtirring it till it is a fine jelly, and add wine and ſugar to your taſte.

Beef Tea.

Cut a pound of lean beef into very thin ſlices, and put it in a jar; pour a quart of boiling water over it, and cover it cloſe that the ſteam may not get out; let it ſtand by the fire. It is ſtrongly recommended by phyſicians for thoſe of a weak conſtitution. It ſhould be drank milk warm.

White-wine Whey.

Put a pint of ſkimmed milk, and half a pint of white wine into a baſon. Let it ſtand a few minutes, then pour over it a pint of boiling water, Let it ſtand a little, and the curd will gather in a lump, and ſettle to the bottom. Then pour your whey into a china bowl, and put in a lump of ſugar, a ſprig of balm, or a ſlice of lemon. *Raffald*, 313.

Water Gruel.

To a pint of water, put a large ſpoonful of oatmeal; then ſtir it well together, and let it boil up three or four times, ſtirring it often. Do not let it boil over. Then ſtrain it through a ſieve, ſalt it to your palate, put in a good piece of freſh butter, brew it with a ſpoon till the butter is all melted, and it will be fine and ſmooth.

Barley Gruel.

Put a quarter of a pound of pearl barley, and a ſtick of cinnamon, into two quarts of water, and let it boil till it is reduced to one quart; add a pint of red wine, and ſugar to your taſte. You may add two or three ounces of currants.

Sago.

To three quarters of a pint of water, put a large ſpoonful of ſago, ſtir it, and boil it ſoftly till it is as thick as you would have it; then put in wine and ſugar, with a little nutmeg to your palate.

Rice Milk.

Boil half a pound of rice in a quart of water, with a little cinnamon; let it boil till the water is waſted, but take care it does not burn; then add three pints of milk, and the yolk of an egg beat up; keep it ſtirring. When it boils, take it up and ſweeten it. *Maſon*, 452.

Barley Water.

Put a quarter of a pound of pearl barley into two quarts of water, let it boil, ſkim it very clean, boil half away, and ſtrain it off. Sweeten to your palate, but not too ſweet, and put in two ſpoonfuls of white wine. Drink it a little warm. *Glaſſe*, 245. *Farley*, 427.

Another way.

Boil two ounces of barley in two quarts of water till it looks white, and the barley grows ſoft, then ſtrain the water from the barley, and add to it a little currant jelly or lemon.

N. B. You may put a pint more water to your barley, and boil it over again. *Raffald*, 314.

Capillaire.

Take fourteen pounds of loaf ſugar, three pounds of coarſe ſugar, ſix eggs beat in with the ſhells, and three quarts of water;

water; boil it up twice, ſkim it well, then add to it a quarter of a pint of orange-flower water; ſtrain it through a jelly-bag, and put it into bottles. When cold, mix a ſpoonful or two of this ſyrup, as it is liked for ſweetneſs, in a draught of warm or cold water. *Maſon*, 454.

Orgeat.

Take two pounds of almonds, thirty bitter, and beat them to a paſte; mix it with three quarts of water, and ſtrain it through a fine cloth; add orange and lemon-juice, with ſome of the peel; ſweeten to your palate.

Lemonade.

Take two Seville oranges and ſix lemons, pare them very thin, ſteep the parings four hours in two quarts of water; put the juice of ſix oranges and twelve lemons upon twelve ounces of fine ſugar; when the ſugar is melted, put the water to it. Add a little orange-flower water, and more ſugar, if neceſſary. Paſs it through a bag till it is fine.

Gooſeberry Fool.

Set two quarts of gooſeberries on the fire in about a quart of water. When they begin to ſimmer, turn yellow, and begin to plump, throw them into a cullender to drain the water out; then with the back of a ſpoon carefully ſqueeze the pulp through a ſieve into a diſh; make them pretty ſweet, and let them ſtand till they are cold. In the mean time, take two quarts of milk, and the yolks of four eggs, beat up with a little grated nutmeg; ſtir it ſoftly over a ſlow fire. When it begins to ſimmer, take it off, and by degrees ſtir it into the gooſeberries. Let it ſtand till it is cold, and ſerve it up. If you make it with cream, you need not put any eggs in. *Glaſſe*, 159. *Maſon*, 452.

To mull Wine.

Grate half a nutmeg into a pint of wine, and ſweeten it to your taſte with loaf ſugar; ſet it over the fire, and when it boils, take it off to cool; take the yolks of four eggs well beaten, add to them a little cold wine; then mix them carefully

fully with your hot wine, a little at a time; then pour it backwards and forwards ſeveral times, till it looks fine and bright; then ſet it on the fire, and beat it a little at a time for ſeveral times, till it is quite hot, and pretty thick, and pour it backwards and forwards ſeveral times; then ſend it in chocolate-cups, and ſerve it up with dry toaſt cut in long narrow pieces. *Raffald*, 311.

Syrup of Orange-peel.

Cut two ounces of Seville orange-peel very ſmall, put it in a pint and a quarter of white wine; ſtrain it off, and boil it up with two pounds of double-refined ſugar.

Syrup of Maidenhair.

This plant is ſaid to grow in Cornwall, but what is uſed in England comes principally from abroad; it is ſaid the beſt comes from Canada. The proportion is one ounce of the dried leaves infuſed in half a pint of boiling water; keep it on an aſhes-fire from one day to another, ſift it in a napkin, and mix it with a pound and a quarter of ſugar; keep it in a warm place ſome time, then bottle it. Obſerve the ſame proportion for a greater quantity. *Clermont*, 589.

Syrups may be made of any kinds of fruits, ſeeds, or plants, only obſerving to regulate the quantities of ſugar according to the ſharpneſs and flavours of each kind. *Clermont*, 590.

CHAP.

CHAP. XXVIII.

MADE WINES.

Raiſin Wine.

PUT two hundred weight of raiſins, ſtalks and all, into a large hogſhead; fill it with water, let them ſteep a fortnight, ſtirring them every day; then pour off the liquor, and preſs the raiſins. Put both liquors together in a nice clean veſſel that will juſt hold it, for it muſt be full; let it ſtand till it has done hiſſing, or making the leaſt noiſe, then ſtop it cloſe, and let it ſtand ſix months. Peg it, and if you find it quite clear, rack it off in another veſſel; ſtop it cloſe, and let it ſtand three months longer; then bottle it, and when you uſe it, rack it off into a decanter. *Glaſſe*, 301. *Farley*, 361.

Another way.

Take three hundred and a half of Malaga raiſins, ſixty-ſix gallons of water, in a large tub with a falſe bottom; let them ſtand for twenty-two or twenty-three days, ſtirring them once or twice a day; then draw them off into a clean hogſhead, and let them work as long as they will, filling the hogſhead full every day for five or ſix months; then rack the liquor into another caſk, and put to it two gallons of brandy. *Maſon*, 465.

Another way.

Boil ten gallons of ſpring water an hour, but as ſoon as it is milk warm, add ſix pounds of Malaga raiſins, clean picked and half chopped, to every gallon; ſtir it up together twice a day for nine or ten days, then run it through a hair ſieve, and ſqueeze the raiſins well with your hands, and put the liquor

quor in your barrel; bung it close up, let it stand three months, and then bottle it. *Raffald*, 320.

Elder Wine.

Pick your elder-berries when they are full ripe, put them into a stone jar, and set them in the oven, or in a kettle of boiling water till the jar is hot through; then take them out, and strain them through a coarse sieve, wringing the berries, and put the juice into a clean kettle. To every quart of juice, put a pound of fine Lisbon sugar, let it boil, and skim it well. When it is clear and fine, pour it into a jar. When cold, cover it close, and keep it till you make raisin wine; then, when you tun your wine, to every gallon of wine put half a pint of elder syrup.

Another way.

Chop sixteen pounds of Malaga raisins very small; take six pounds of powder sugar, and five gallons of water; boil them all together a quarter of an hour, then pour the liquor boiling hot upon the raisins; stir them well together, and let them stand ten days, stirring it well every day; then strain the liquor, and press out the raisins; add to each gallon a pint of the pure juice of elder-berries; put to it a very little ale-yeast spread on a bit of toast, just enough to make it move, not to work up; let it stand two or three days to ferment, then tun it up into a vessel, but let it not be full, that there may be room for it to work; stop it close, let it stand to be thoroughly fine, and then bottle it.

Elder-flower Wine.

Take the flowers of elder, but carefully reject the stalks. To every quart of flowers, put a gallon of water, and three pounds of loaf sugar. Boil the water and sugar a quarter of an hour, then pour it on the flowers, and let it work three days. Then strain the wine through a hair sieve, and put it into a cask. To every ten gallons of wine, add an ounce of isinglass dissolved in cider, and six whole eggs. Close it up, let it stand six months, and then bottle it. *Farley*, 367.

Grape

Grape Wine.

Put a gallon of grapes to a gallon of water; bruiſe the grapes, and let them ſtand a week without ſtirring, then draw it off fine. Put to a gallon of the wine, three pounds of ſugar, and then put it in a veſſel, but do not ſtop it till it has done hiſſing. *Maſon*, 465.

Orange Wine.

Put twelve pounds of the beſt powder ſugar, with the whites of eight or ten eggs well beaten, into ſix gallons of ſpring-water, and boil it three quarters of an hour. When cold, put into it ſix ſpoonfuls of yeaſt, and the juice of twelve lemons; which, being pared, muſt ſtand with two pounds of white ſugar in a tankard, and in the morning ſkim off the top, and then put it into the water; then add the juice and rinds of fifty oranges, but not the white parts of the rinds, and let it work all together two days and two nights; then add two quarts of Rheniſh or white wine, and put it into your veſſel. *Glaſſe*, 301.

Another way.

Put twenty-four pounds of lump-ſugar to ten gallons of water, beat the whites of ſix eggs very well, and mix them when the water is cold; then boil it an hour, and ſkim it well; take four dozen large rough Seville oranges, pare them very thin, put them into a tub, and put the liquor on boiling hot; and, when you think it is cold enough, add to it three or four ſpoonfuls of new yeaſt, with the juice of the oranges, and half an ounce of cochineal beat fine, and boiled in a pint of water; ſtir it all together, and let it work four days, then put it in the caſks, and in ſix weeks after bottle it for uſe. *Raffald*, 318.

Red Currant Wine.

Gather the currants on a fine dry day, when the fruit is full ripe, ſtrip them, and ſqueeze out the juice; put a gallon of cold water, and two ſpoonfuls of yeaſt to a gallon of the

juice. When it has worked two days, ſtrain it through a hair ſieve. In the mean time, put an ounce of iſinglaſs to ſteep in cider, and to every gallon of liquor put three pounds of loaf ſugar; then ſtir it well together, and put it in a caſk. Put a quart of brandy to every five gallons of wine, mix them well in your caſk, cloſe it well up, and after letting it ſtand four months, bottle it.

Another way.

Five quarts of currant-juice, and fourteen pounds of ſugar, will make a five gallon caſk; fill it up with water, and let it all work together. When it has done working, put in a hop or two, and a quart of brandy.

Birch Wine.

To a hogſhead of birch water, take four hundred of Malaga raiſins, pick them clean, and cut them ſmall. Then boil the birch liquor for one hour at leaſt, ſkim it well, and let it ſtand till it is no warmer than milk. Then put in the raiſins, and let it ſtand cloſe covered, ſtirring it well four or five times every day. Boil all the ſtalks in a gallon or two of birch-water, which, when added to the other when almoſt cold, will give it an agreeable roughneſs. Let it ſtand ten days, then put it in a cool cellar, and when it has done hiſſing in the veſſel, ſtop it up cloſe. It muſt ſtand nine months, at leaſt, before it is bottled. *Maſon*, 461. *Farley*, 366.

Raſpberry Wine.

Bruiſe ſome raſpberries with the back of a ſpoon, and ſtrain them through a flannel bag into a ſtone jar. Put a pound of double-refined ſugar to every quart of juice, ſtir it well together, and cover it cloſe; after letting it ſtand three days, pour it clear off. Put two quarts of white wine to one quart of juice, then bottle it off, and it will be fit to drink in about a week. Raſpberry-brandy made thus is a very excellent dram.

Turnip Wine.

Pare and ſlice a quantity of turnips, put them in a cider-preſs, and preſs out all the juice. To every gallon of juice, put three pounds of lump ſugar. Have a veſſel ready, juſt large enough to hold the juice, put your ſugar into a veſſel, and half a pint of brandy to every gallon of juice. Pour in the juice, and lay ſomething over the bung for a week, to ſee if it works. If it does, you muſt not bung it down till it has done working; then ſtop it cloſe for three months, and draw it off in another veſſel. When it is fine, bottle it off. *Glaſſe*, 305.

Gooſeberry Wine.

Put three pounds of lump ſugar to a gallon of water, boil it a quarter of an hour, and ſkim it very well, then let it ſtand till it is almoſt cold, and take four quarts of full-ripe gooſeberries, bruiſe them in a marble mortar, and put them in your veſſel; then pour in the liquor, and let it ſtand two days, and ſtir it every four hours; ſteep half an ounce of iſinglaſs two days in a pint of brandy, ſtrain the wine through a flannel bag into the caſk, then beat the iſinglaſs in a marble mortar with five whites of eggs; then whiſk them together half an hour, and put it in the wine, and beat them all together; cloſe up your caſk, and put clay over it; let it ſtand ſix months, then bottle it off for uſe; put in each bottle a lump of ſugar, and two raiſins of the ſun. This is a very rich wine, and when it has been kept in bottles two or three years, will drink like champaigne. *Raffald*, 321.

Cherry Wine.

Take fifty pounds of black cherries, picked clean from the ſtalks, let the ſtones remain, bruiſe them well with the hands; then take half a buſhel of very ripe currants, and get as much juice from them as poſſible, and alſo four quarts of raſpberries ſqueezed in the ſame manner. To this quantity of fruit allow forty pounds of ſugar, diſſolve it in ſoft water, and when the ſugar is melted, put it into a veſſel with the bruiſed

cherries, and the juice of the currants and raſpberries; then fill the veſſel with ſoft water, only leaving room for the working; and, when all is in the veſſel, ſtir it well together with a ſtick. It muſt not be bunged up in leſs than three weeks; it may be bottled in five months. *Maſon*, 466.

Cowſlip Wine.

Take two pounds and a half of powder ſugar, and two gallons of water; boil them half an hour, taking care to ſkim it as the ſcum riſes; then pour it into a tub to cool, adding to it the rind of two lemons. When cold, put four quarts of the flowers of cowſlips to the liquor, and with it the juice of two lemons. Let it ſtand in the tub two days, obſerving to ſtir it every two or three hours; then put it in the barrel, and after it has ſtood about three weeks, or a month, bottle it, not forgetting to put a lump of ſugar into each bottle.

Mead.

Take ten gallons of water, two gallons of honey, and a handful of raced ginger; then take two lemons, cut them in pieces, and put them into it; boil it very well, keep it skimming. Let it ſtand all night in the ſame veſſel you boil it in; the next morning barrel it up, with two or three ſpoonfuls of good yeaſt. About three weeks, or a month after, you may bottle it. *Glaſſe*, 366.

Cowſlip Mead.

Take fifteen gallons of water, and thirty pounds of honey, boil them together till one gallon is waſted; skim it, and take it off the fire. Have ready ſixteen lemons cut in halves, put a gallon of the liquor to the lemons, and the reſt into a tub with ſeven packs of cowſlips; let them ſtand all night, then put in the liquor with the lemons, and eight ſpoonfuls of new yeaſt, and a handful of ſweet-briar; ſtir them all well together, and let it work three or four days; then ſtrain it, and put it in your cask, and in ſix months time you may bottle it. *Raffald*, 332. *Farley*, 370.

Smyrna

Smyrna Raiſin Wine.

Put twenty-four gallons of water to an hundred pounds of raiſins; after letting it ſtand about fourteen days, put it into your cask. When it has remained there ſix months, put a gallon of brandy to it. When it is fine, bottle it.

CHAP. XXIX.

TO PREPARE BACON, HAMS, &c.

To make Bacon.

RUB the flitches very well with common ſalt; let them lie ſo that the brine may run from them; in about a week put them into a tub for that purpoſe, rubbing off all the ſalt. Rub the flitches with one pound of ſalt-petre, pounded and heated; the next day rub them well with ſalt, dry and hot; let them lie a week, often rubbing them; then turn them, add more hot ſalt, let them lie three weeks or a month in all, rubbing them well; then dry them. The hog may be either ſcalded or ſinged; but ſingeing is beſt. *Maſon*, 178.

Another way.

Take off all the inſide fat of a ſide of pork, then lay it on a long board, or dreſſer, that the blood may run away; rub it well with good ſalt on both ſides; let it lie thus a day; then take a pint of bay-ſalt, and a quarter of a pound of ſalt-petre; beat them fine; two pounds of coarſe ſugar, and a quarter of a peck of common ſalt. Lay your pork in ſomething that will hold the pickle, and rub it well with the above ingredients. Lay the ſkinny ſide downwards, and baſte it every day with the pickle for a fortnight; then hang it in a wood-ſmoke, and afterwards hang it in a dry place, but not hot. Obſerve, that all hams and bacon ſhould hang clear from every thing, and not againſt a wall.

Obſerve to wipe off all the old ſalt before you put it into this pickle, and never keep bacon or hams in a hot kitchen, or in a room where the ſun comes; it makes them all ruſty. *Glaſſe*, 266. *Farley*, 269.

Another way.

When your pig is cut down, cut off the hams and head; if it be a large one, cut out a chine, but leave in the ſquare-ribs, it keeps the bacon from ruſting, and the gravy in; ſalt it with common ſalt, and a little ſalt-petre, (but neither bay-ſalt nor ſugar); let it lie ten days on a table, which will let all the brine run from it; then ſalt it again ten or twelve days, turning it every day after the ſecond ſalting; then ſcrape it very clean, rub a little dry ſalt on it, and hang it up.

N. B. Take care to ſcrape the white froth off very clean, which is cauſed by the ſalt to work out of your pork, and rub on a little dry ſalt; it keeps the bacon from ruſting. The dry ſalt will candy and ſhine like diamonds on your bacon. *Raffald*, 307. *Farley*, 269.

To cure Hams.

When your hams are cut out, rub them well with an ounce of ſalt-petre, half an ounce of ſal-prunella pounded, and a pound of common ſalt, to each ham; lay them in ſalt pans for ten days, turn them once in the time, then rub them well with more common ſalt; let them lie ten days longer, and turn them every day; then take them out and ſcrape them exceedingly clean; dry them well with a clean cloth, and rub them ſlightly over with a little ſalt, and hang them up to dry.

Another way.

Rub a ham with a quarter of a pound of ſalt-petre, let it lie twenty-four hours; boil one quart of ſtrong old beer with half a pound of bay-ſalt, half a pound of brown ſugar, and a pound and a half of common ſalt; pour this on the ham boiling hot, rub and turn it every day for a fortnight, and baſte it with the liquor when there is opportunity.

This is a very good receipt for curing a ham. *Maſon*, 176.

Another way.

Cut off a fine ham from a fat hind-quarter of pork. Take two ounces of ſalt-petre, a pound of coarſe ſugar, a pound of common ſalt, and two ounces of ſal-prunella; mix all together, and rub it well. Let it lie a month in this pickle, turning and baſting it every day, then hang it in wood-ſmoke as you do beef, in a dry place, ſo as no heat comes to it; and, if you keep them long, hang them a month or two in a damp place, and it will make them cut fine and ſhort. Never lay theſe hams in water till you boil them, and then boil them in a copper, if you have one, or the largeſt pot you have. Put them in the cold water, and let them be four or five hours before they boil. Skim the pot well, and often, till it boils. If it is a very large one, three hours will boil it; if a ſmall one, two hours will do, provided it be a great while before the water boils. Take it up half an hour before dinner, pull off the ſkin, and throw raſpings, finely ſifted, all over. Hold a red-hot fire-ſhovel over; and when dinner is ready, take a few raſpings in a ſieve, and ſift all over the diſh; then lay in your ham, and, with your finger, make fine figures round the edge of your diſh. Be ſure to boil your ham in as much water as you can, and keep it ſkimming all the time it boils. It muſt be at leaſt four hours before it boils.

This pickle does finely for tongues afterwards, to lie in it a fortnight, and then hang in the wood-ſmoke a fortnight, or to boil them out of the pickle.

Yorkſhire is famous for hams, and the reaſon is this: Their ſalt is much finer than ours in London; it is a large clear ſalt, and gives the meat a fine flavour. I uſed to have it from Malden, in Eſſex; and that ſalt will make any ham as fine as you can deſire. It is by much the beſt ſalt for ſalting meat.

When you broil any of theſe hams in ſlices, or bacon, have ſome boiling water ready, and let the ſlices lie a minute or two in water, then broil them; it takes out the ſalt, and makes them eat finer. *Glaſſe*, 265.

To ſalt Tongues.

Scrape them and dry them clean with a cloth, and ſalt them well with common ſalt, and half an ounce of ſalt-petre to every tonge; lay them in a deep pot, and turn them every day for a week or ten days; ſalt them again, and let them lie a week longer; take them up, dry them with a cloth, flour them, and hang them up. *Raffald*, 307.

To make Hung Beef.

Make a ſtrong brine with bay-ſalt, ſalt-petre, and pump-water, and put into it a rib of beef for nine days. Then hang it up in a chimney where wood or ſaw-duſt is burnt. When it is a little dry, waſh the outſide with blood two or three times to make it look black; and, when it is dried enough, boil it for uſe.

Another way.

Take the navel-piece, and hang it up in your cellar as long as it will keep good, and till it begins to be a little ſappy. Then take it down and waſh it in ſugar and water, one piece after another, for you muſt cut it into three pieces. Then take a pound of ſalt-petre, and two pounds of bay-ſalt, dried and pounded ſmall. Mix with them two or three ſpoonfuls of brown ſugar, and rub your beef well with it in every part; then ſtrew a ſufficient quantity of common ſalt all over it, and let the beef lie cloſe till the ſalt is diſſolved, which will be in ſix or ſeven days. Then turn it every other day for a fortnight; and after that hang it up in a warm, but not a hot place. It may hang a fortnight in the kitchen; and, when you want it, boil it in bay-ſalt and pump-water till it is tender. It will keep, when boiled, two or three months, rubbing it with a greaſy cloth, or putting it two or three minutes into boiling water, to take off the mouldineſs. *Farley*, 273.

To pickle Pork.

Having cut your pork in pieces of a convenient ſize to lie in your powdering-tub, rub them all over with ſalt-petre; then make a mixture of two-thirds common ſalt, and one-third

third bay-ſalt, and rub every piece well with it. Lay the pieces in your tub as cloſe as poſſible, and throw a little ſalt over them.

To make very fine Sauſages.

Take ſix pounds of good pork, free from ſkin, griſtles, and fat; cut it very ſmall, and beat it in a mortar till it is very fine; then ſhred ſix pounds of beef-ſuet very fine, and free from all ſkin. Shred it as fine as poſſible; then take a good deal of ſage, waſh it very clean, pick off the leaves, and ſhred it very fine. Spread your meat on a clean dreſſer or table; then ſhake the ſage all over, about three large ſpoonfuls; ſhred the thin rind of a middling lemon very fine and throw over, with as many ſweet herbs, when ſhred fine, as will fill a large ſpoon; grate two nutmegs over, throw over two tea-ſpoonfuls of pepper, and a large ſpoonful of ſalt; then throw over the ſuet, and mix it all well together. Put it down cloſe in a pot. When you uſe them, roll them up with as much egg as will make them roll ſmooth. Make them the ſize of a ſauſage, and fry them in butter or good dripping. Be ſure it be hot before you put them in, and keep them rolling about. When they are thoroughly hot, and of a fine light brown, they are enough. You may chop this meat very fine, if you do not like it beat. Veal eats well done thus; or veal and pork together. You may clean ſome guts and fill them. *Glaſſe*, 257.

Another way.

Take part of a leg of pork or veal, pick it clean from ſkin or fat; to every pound, add two pounds of beef ſuet; ſhred both ſeverally very fine; mix them well with ſage leaves chopped fine, pepper, ſalt, nutmeg, and pounded cloves, and a little grated lemon-peel; put this cloſe down in a pot. When it is uſed, mix it with the yolk of an egg, and a few bread-crumbs. Roll it into lengths. *Maſon*, 182.

Another way.

To a couple of pounds of lean pork, put three pounds of chine fat, free from ſkin, ſome pounded cloves, pepper, and ſalt, and ſome ſage-leaves chopped; beat it fine, and either preſs

preſs it into pots, and roll it when it is uſed, or put it into ſkins. Beef and ſuet make very good ſauſages.

Common Sauſages.

Take three pounds of nice pork, fat and lean together, free from skin or griſtles, chop it very fine, ſeaſon it with two tea-ſpoonfuls of ſalt, and one of beaten pepper, ſome ſage ſhred fine, about three tea-ſpoonfuls; mix it well together, have the guts very nicely cleaned, and fill them, or put them down in a pot; ſo roll them of what ſize you pleaſe, and fry them.

Oxford Sauſages.

Take a pound of young pork, fat and lean without skin or griſtle, a pound of lean veal, and a pound of beef ſuet, chopped all fine together; put in half a pound of grated bread, half the peel of a lemon ſhred fine, a nutmeg grated, ſix ſage-leaves waſhed and chopped very fine, a tea-ſpoonful of pepper, and two of ſalt, ſome thyme, ſavoury, and marjoram, ſhred fine. Mix it all well together, and put it cloſe down in a pan when you uſe it; roll it out the ſize of a common ſauſage, and fry them in freſh butter of a fine brown, or broil them over a clear fire, and ſend them to table as hot as poſſible. *Glaſſe*, 258.

CHAP.

CHAP. XXX.

VEGETABLES.

Obſervations on dreſſing Vegetables.

BE particularly careful in picking and waſhing greens of every kind, as dirt and inſects are apt to lodge among the leaves; and always lay them in a clean pan, for fear of ſand or duſt, which frequently hang round wooden veſſels. Boil all your greens in a well-tinned ſauce-pan by themſelves, with a great quantity of water; boil no kind of meat with them, as that will diſcolour them. All kinds of vegetables ſhould have a little criſpneſs; you muſt not therefore boil them too much.

To dreſs Artichokes.

Twiſt off the ſtalks, put them into cold water, and waſh them well; when the water boils, put them in with the top downwards, that all the duſt and ſand may boil out. An hour and a half, or two hours, will do them. Serve them with melted butter in little cups.

To dreſs Aſparagus.

Scrape your aſparagus, and tie them in ſmall bundles, cut them even, and throw them into water, and have ready a ſtew-pan boiling. Put in ſome ſalt, and tie the aſparagus into little bundles. Let the water keep boiling, and when they are a little tender, take them up. Boiling them too much will make them loſe their colour and flavour; lay them on a toaſt which has been dipped in the water the aſparagus was boiled in; pour over them melted butter, or ſend them to table with butter in a baſon.

To dreſs Beans.

Boil them in plenty of water, with a good quantity of ſalt in it till they are tender. Boil and chop ſome parſley, put it into good melted butter, and ſerve them up with boiled bacon, and the butter and parſley in a boat. Never boil them with the bacon.

To dreſs Broccoli.

Carefully ſtrip off all the little branches till you come to the top one, and then with a knife peel off the hard outſide ſkin that is on the ſtalks and little branches, and then throw them into water. Have ready a ſtew-pan of water, throw in a little ſalt, and when it boils, put in your broccoli. When the ſtalks are tender, it is enough. Put in a piece of toaſted bread, ſoaked in the water the broccoli was boiled in, at the bottom of your diſh, and put your broccoli on the top of it, as you do aſparagus. Send them up to table laid in bunches, with butter in a boat.

To dreſs Cabbage, &c.

Quarter your cabbage, and boil it in plenty of water with a handful of ſalt. When it is tender, drain it on a ſieve, but never preſs it. Savoys and greens are boiled in the ſame manner, but always boil them by themſelves.

To dreſs Carrots.

Carrots require a great deal of boiling; when they are young, wipe them after they are boiled; when old, ſcrape them before you boil them. Slice them into a plate, and pour melted butter over them. Young ſpring carrots will be boiled in half an hour, large ones in an hour, and old Sandwich carrots will take two hours.

To dreſs Cauliflowers.

Cut the ſtalks off, and leave a little green on; boil them in ſpring water and ſalt; about fifteen minutes will do them. If it is boiled too ſoft, you will ſpoil it. *Mrs. Maſon* recommends

commends boiling cauliflowers in plenty of milk and water, without ſalt.

To dreſs French Beans.

String them, and if not very ſmall, ſplit and quarter them, throw them into ſalt and water; boil them in a quantity of water, with ſome ſalt. When they are tender, they are enough. They will be ſoon done.

N. B. Make all greens boil as quick as poſſible, as it preſerves their colour.

To dreſs Parſnips.

Parſnips ſhould be boiled in a great deal of water, and when they are ſoft, which may be known by running a fork into them, they are enough. They either may be ſerved whole with melted butter, or beat ſmooth in a bowl, heated with a little cream, butter, and flour, and a little ſalt.

To dreſs Peas.

Your peas ſhould not be ſhelled till juſt before you want them. Put them into boiling water with a little ſalt, and a lump of loaf ſugar, and when they begin to dent in the middle, they are enough. Strain them into a ſieve, put a good lump of butter into your diſh, and ſtir them till the butter is melted. Boil a ſprig of mint by itſelf, chop it fine, and lay it round the edge of your diſh in lumps.

To dreſs Potatoes.

Boil them in as little water as you can without burning the ſauce-pan. Cover the ſauce-pan cloſe, and when the ſkin begins to crack, they are enough. Drain all the water out, and let them ſtand covered for a minute or two.

To dreſs Spinach.

Pick it clean, and waſh it in ſeveral waters; put it into a ſauce-pan that will juſt hold it, throw a little ſalt over it, and cover the pan cloſe. Put no water in; ſhake the pan often. When the ſpinach is ſhrunk and fallen to the bottom, and

and the liquor which comes out of them boils up, they are enough. Throw it into a clean ſieve to drain, and give it a ſqueeze between two plates. Put it on a plate, and ſend it up with butter in a boat, but never pour any over them.

Sorrel is ſtewed in the ſame manner.

To dreſs Turnips.

Pare your turnips thick; when they are boiled, ſqueeze them, and maſh them ſmooth; heat them with a little cream, a piece of butter; add pepper and ſalt, and ſerve them up; or the pepper and ſalt may be omitted, leaving the company at table to uſe what quantity of each they think proper.

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SUPPLEMENT.

SUPPLEMENT.

THE ART OF BREWING.

HAVING given ample inſtructions for the preparations of wines, &c. malt liquors ſhould not be paſſed over unnoticed, as the houſe-keeper cannot be ſaid to be complete in her buſineſs, without a competent knowledge in the Art of Brewing.

Of Water proper for Brewing.

To ſpeak in general terms, the beſt water for brewing is river water; ſuch as is ſoft, and has partook of the air and ſun; for this eaſily inſinuates itſelf into the malt, and extracts its virtues. On the contrary, hard waters aſtringe and bind the pores of the malt, and prevent the virtue of it from being freely communicated to the liquor. It is a rule adopted by many excellent brewers, that all water which will mix and lather with ſoap is proper for brewing, and they wholly diſapprove of any other. The experiment has been often tried, that where the ſame quantity of malt has been uſed to a barrel of river water as to a barrel of ſpring water, the former has excelled the latter in ſtrength, in a degree almoſt double. It may be neceſſary to obſerve likewiſe, that the malt was the ſame in quality, as well as in quantity, for each barrel. The hops were the ſame, both in quantity and quality, and the time of boiling was equal in each. They were worked in the ſame manner, and tunned and kept in the ſame cellar. Hence it is evident, that there could have been no difference but in the water, and yet one barrel was worth almoſt two of the other.

But where ſoft water is not to be procured, that which is hard may be ſoftened, by expoſing it to the air and ſun, and

putting into it ſome pieces of ſoft chalk to infuſe; or, before you begin to boil it, in order to be poured on the malt, put into it a quantity of bran, which will ſoften it a little.

The neceſſity of keeping the Veſſels clean.

Obſerve, the day before brewing, to have all your veſſels very clean, and never uſe your tubs for any other uſe, except it be to make wines. Let your caſks be well cleaned with boiling water; and, if your bung is large enough, ſcrub them well with a little birch broom, or bruſh. If they are very bad, take out the heads, and let them be ſcrubbed clean with a hand-bruſh, ſand, and fullers earth. Put on the head again, and ſcald it well, then throw in a piece of unſlacked lime, and ſtop the bung cloſe.

General Rules for Brewing.

In the firſt place, it is neceſſary to have the malt clean, and it ought to ſtand four or five days after it is ground.

Fine ſtrong October ſhould have five quarters of malt, and twenty-four pounds of hops, to three hogſheads. This will afterwards make two hogſheads of good keeping ſmall beer, with the addition of five pounds of hops.

For middling beer, a quarter of malt makes a hogſhead of ale, and another of ſmall beer; or it will make three hogsheads of good ſmall beer, allowing eight pounds of hops. This will keep all the year. Or it will make twenty gallons of ſtrong ale, and two hogſheads of ſmall beer, that will keep all the year.

Any one who intends to keep ale a great while, ſhould allow a pound of hops to every buſhel; if to keep only ſix months, five pounds to a hogſhead. If for preſent drinking, three pounds to a hogſhead, and the ſofteſt and cleareſt water you can get.

Pour the firſt copper of water, when it boils, into your maſh-tub, and let it be cool enough to ſee your face in; then put in your malt, and let it be well maſhed. Have a copper of water boiling in the mean time, and when your malt is well maſhed, fill your maſhing-tub; ſtir it well again, and cover it over with the ſacks. Let it ſtand three hours, ſet a broad ſhallow tub under the cock, let it run very ſoftly, and if it is thick, throw it up again till it runs fine; then throw

throw a handful of hops in the under tub, let the maſh run into it, and fill your tubs till all is run off. Have water boiling in the copper, and lay as much more on as you have occaſion for, allowing one third for boiling and waſte. Let that ſtand an hour, boiling more water to fill the maſh-tub for ſmall beer: let the fire down a little, and put it into tubs enough to fill your maſh. Let the ſecond maſh be run off, and fill your copper with the firſt wort; put in part of your hops, and make it boil quick. About an hour is long enough. When it has boiled, throw in a handful of ſalt. Have a clean white wand, and dip it into the copper, and if the wort feels clammy, it is boiled enough; then ſlacken your fire, and take off your wort. Have ready a large tub, put two ſticks acroſs, and ſet your ſtraining baſket over the tub on the ſticks, and ſtrain your wort through it. Put your other wort on to boil with the reſt of the hops; let your maſh be covered again with water, and thin your wort that is cooled in as many things as you can; for the thinner it lies, and the quicker it cools, the better. When quite cool, put it into the tunning-tub. Throw a handful of ſalt into every boil. When the maſh has ſtood an hour, draw it off; then fill your maſh with cold water, take off the wort in the copper, and order it as before. When cool, add to it the firſt in the tub. As ſoon as you empty one copper, fill the other, and boil your ſmall beer well. Let the laſt maſh run off, and when both are boiled with freſh hops, order them as the two firſt boilings. When cool, empty the maſh tub, and put the ſmall beer to work there. When cool enough, work it, ſet a wooden bowl full of yeaſt in the beer, and it will work over with a little of the beer in the boil. Stir your tun up every twelve hours; let it ſtand two days, then tun it, taking off the yeaſt. Fill your veſſels full, and ſave ſome to fill your barrels; let it ſtand till it has done working; then lay on your bung lightly for a fortnight, after which ſtop it as cloſe as you can. Take care to have a vent-peg at the top of the veſſel; in warm weather open it; and if your drink hiſſes, as it often will, looſen it till it has done, and then ſtop it cloſe again. If you can boil your ale in one boiling, it will be beſt, if the copper will admit of it; if not, boil as conveniency ſerves.

If when you come to draw your beer, you perceive it is not fine, draw off a gallon, and ſet it on the fire, with two ounces of iſinglaſs cut ſmall and beat. Diſſolve it in the beer over the

the fire. When it is all melted, let it ſtand till it is cold, and pour it in at the bung, which muſt lay looſe on till it has done fermenting; then ſtop it cloſe for a month.

Let me again repeat, that particular care is requiſite that your caſks are not muſty, nor have any ill taſte. If they have, it will be a difficult matter to ſweeten them.

Waſh your caſks with cold water before you ſcald them, and let them lie a day or two ſoaking; then clean them well, and ſcald them.

Of the proper time for Brewing.

The month of March is generally conſidered as a proper ſeaſon for brewing malt liquor, which is intended for keeping; becauſe the air at that time of the year is temperate, and contributes to the proper working or fermentation of the liquor, which principally promotes its preſervation and good keeping. Very cold, or very hot weather, prevents the free fermentation, or working of liquors; therefore, if you brew in very cold weather, unleſs you contrive ſome means to warm the cellar while new liquor is working, it will never clear itſelf in the manner you would wiſh. The ſame misfortune will ariſe if, in very hot weather, you cannot put the cellar into a temperate ſtate. The conſequence of which will be, that ſuch liquor will be muddy and ſour, perhaps beyond all recovery. Such misfortunes indeed often happen, even in the proper ſeaſon for brewing, owing ſolely to the badneſs of a cellar; for when they are dug in ſpringy grounds, or are ſubject to damps in the winter, the liquor will chill, and become vapid or flat. Where cellars are of this kind, it will be adviſeable to brew in March, rather than October; for you may be able to keep ſuch cellars temperate in Summer, but you cannot make them warm in winter. The beer therefore which is brewed in March, will have ſufficient time to ſettle and adjuſt itſelf before the cold can do it any material injury.

The Country, or private way of buſineſs.

Several countries have their ſeveral methods of brewing, as it is practiced in Wales, Dorcheſter, Nottingham, Oundle, and many other places; but avoiding particulars, I ſhall here recommend that which I think is moſt ſervice-

able

able both in the country and London private families. And, firſt, I ſhall obſerve, that the great brewer has ſome advantages in brewing more than the ſmall one; and yet the latter has ſome conveniencies which the former has not; for, 'tis certain, that the great brewer can make more drink, and draw a greater length in proportion to his malt, than a perſon can from a leſſer quantity; becauſe, the greater the body, the more is its united power in receiving and diſcharging; and he can brew with leſs trouble and expence, by means of his more convenient utenſils. But then the private brewer is not without his advantages; for he can have his malt ground at pleaſure, his tuns and moveable coolers ſweeter and better cleaned than the great fixed tuns and backs; he can ſkim off his top yeaſt, and leave his bottom lees behind, which is what the great brewer cannot ſo well do. He can, at diſcretion, make additions of cold wort to his too forward ales and beers, which the great brewer cannot ſo eaſily do; he can brew how and when he pleaſes, which the great ones are in ſome meaſure hindered from. But, ſuppoſe a private family ſhould brew five buſhels of malt, whoſe copper holds, brim full, thirty-ſix gallons, or a barrel; on this water we put half a peck of bran or malt, when it is ſomething hot, which will much forward it, by keeping in the ſteam, or ſpirit of the water; when it begins to boil, if the water is foul, ſkim of the bran or malt, and give it to the hogs, or lade both the water and that into the maſh vat, where it is to remain till the ſteam is near ſpent, and you can ſee your face in it, which will be in about a quarter of an hour in cold weather; then let all but half a buſhel of malt run very leiſurely into it, ſtirring it all the while with an oar or paddle, that it may not ball, and when the malt is nearly mixed with water, it is enough; which I am ſenſible is different from the old way, and the general preſent practice; but I ſhall here clear that point. For, by not ſtirring or maſhing the malt into a pudding conſiſtence, or thin maſh, the body of it lies in a more looſe condition, that will eaſier and ſooner admit of a quicker and more true paſſage of the afterladings of the ſeveral bowls or jets of hot water, which muſt run through it before the brewing is ended; by which free percolation, the water has ready acceſs to all the parts of the broken malt, ſo that the brewer is enabled to brew quicker or ſlower, and to make more ale or ſmall beer. If more ale, then hot boiling water muſt be laded over ſo ſlow, that

that one boil muſt run almoſt off before another is put over, which will occaſion the whole brewing to laſt about ſixteen hours, eſpecially if the *Oundle* way is followed, of ſpending it out of the tap as ſmall as a ſtraw, and as fine as ſack, and then it will be quickly ſo in the barrel. Or if leſs or weaker ale is to be made, and good ſmall beer, then the ſecond copper of boiling water muſt be put over expeditiouſly, and drawn out with a large and faſt ſtream. After the firſt ſtirring of the malt is done, then put over the reſerve of half a buſhel of freſh malt to the four buſhels and a half that are already in the tub, which muſt be ſpread all over it, and alſo cover the tub with ſome ſacks, or other cloths, to keep in the ſteam or ſpirit of the malt; then let it ſtand for two or three hours, at the end of which, put over now and then a bowl of the boiling water in the copper, as is before directed, and ſo continue to do till as much is run off as will almoſt fill the copper. Then, in a canvas, or other looſe woven cloth, put in half a pound of hops, and boil them half an hour, when they muſt be taken out, and as many freſh ones put in their room as are judged proper, to boil half an hour more, if for ale. But if for keeping beer, half a pound of freſh ones ought to be put in every half hour, and boil an hour and a half briſkly. Now, while the firſt copper of wort is boiling, there ſhould be ſcalding water leiſurely put over, bowl by bowl, and run off, that the copper may be filled again immediately after the firſt is out, and boiled an hour, with near the ſame quantity of freſh hops, and in the ſame manner as thoſe in the firſt copper of ale-wort were. The reſt for ſmall beer may be all cold water put over the grains at once, or at twice, and boiled an hour each copper, with the hops that have been boiled before. But here I muſt obſerve, that ſometimes I have not an opportunity to get hot water for making all my ſecond copper of wort, which obliges me then to make uſe of cold to ſupply what was wanting. Out of five buſhels of malt, I generally make a hogſhead of ale with the two firſt coppers of wort, and a hogſhead of ſmall beer with the other two; but this more or leſs, as it pleaſes me, always taking care to let each copper of wort be ſtrained off through a ſieve, and cool in four or five tubs, to prevent its foxing. Thus I have brewed many hogſheads of middling ale, that, when the malt is good, has proved ſtrong enough for myſelf, and ſatisfactory to my friends. But for ſtrong keeping beer, the firſt copper of wort may be wholly

put

put to that uſe, and all the reſt ſmall beer. Or, when the firſt copper of wort is entirely made uſe of for ſtrong beer, it may be helped with more freſh malt, according to the *London* faſhion, and water, lukewarm, put over at firſt with the bowl; but ſoon after ſharp, or boiling water, which may make a copper of good ale, and ſmall beer after that. In ſome parts of the north, they take one or more cinders, red hot, and throw ſome ſalt on them, to overcome the ſulphur of the coal, and then directly thruſt it into the freſh malt or goods, where it lies till all the water is laded over, and the brewing done; for there are only one or two maſhings or ſtirrings, at moſt, neceſſary in a brewing. Others, who brew with wood, will quench one or more brands ends of aſh in a copper of wort, to mellow the drink, as a burnt toaſt of bread does a pot of beer; but it muſt be obſerved, that this muſt not be done with oak, fir, or any other ſtrong ſcented wood, leſt it does more harm than good.

Of bottling malt liquors.

Take care that your bottles are well cleaned and dried; for wet bottles will make the liquor turn watery or mouldy; and, by wet bottles, a great deal of good beer has been ſpoiled. Even though the bottles are clean and dry, if the corks are not new and ſound, the liquor will be ſtill liable to be damaged; for if the air can get into the bottles, the liquor will grow flat, and will never riſe. Many have plumed themſelves on their ſaving knowledge, by uſing old corks on this occaſion, and have ſpoiled as much liquor as coſt them four or five pounds, to ſave the expence of three or four ſhillings. If bottles are corked properly, it will be difficult to pull out the cork without a ſcrew; and, in order to be ſure to draw the cork without breaking, the ſcrew ought to go through the cork; of courſe, the air will find a paſſage where the ſcrew has paſſed, and conſequently the cork muſt have been ſpoiled. If a cork has once been in a bottle, though it has not been drawn with a ſcrew, yet that cork will turn muſty as ſoon as it is expoſed to the air, and will communicate its ill flavour to the bottle in which it is next put, and ſpoil the liquor that way. In the choice of corks, prefer thoſe that are ſoft and free from ſpecks.

When

When once you begin to bottle a veſſel of liquor, never leave it till it is completed, otherwiſe it will bear different taſtes.

When a veſſel of any liquor begins to grow flat, while it is in common draught, bottle it, and into every bottle put a piece of loaf ſugar, of about the ſize of a walnut, which will make it riſe and come to itſelf; and, to forward its ripening, you may ſet ſome bottles in hay in a warm place; but ſtraw will not aſſiſt its ripening.

To recover a barrel of beer that has turned ſour.

To a kilderkin of beer, throw in at the bung a quart of oatmeal, lay the bung on looſe two or three days, then ſtop it down cloſe, and let it ſtand a month. Some throw in a piece of chalk as large as a turkey's egg, and when it has done working, ſtop it cloſe for a month; then tap it.

To recover a muſty caſk.

Boil ſome pepper in water, and fill the caſk with it ſcalding hot.

An excellent compoſition for keeping beer with.

Take a quart of French brandy, or as much Engliſh, that is free from any burnt flavour, or other ill taſte, and is full proof; to this put as much wheat or bean flour as will knead it into dough, put it in long pieces into the bung-hole, as ſoon as the beer has done working, or afterwards, and let it gently fall, piece by piece, to the bottom of the butt. This will maintain the drink in a mellow freſhneſs, keep ſtaleneſs off for ſome time, and cauſe it to be the ſtronger as it grows aged.

Another way.

Take a peck of egg-ſhells, and dry them in an oven, break and mix them with two pounds of fat chalk, and mix them with water, wherein four pounds of coarſe ſugar have been boiled, and put into the butt.

To ſtop the fret in malt liquors.

Take a quart of black cherry brandy, and pour it in at the bung-hole of the hogſhead, and ſtop it cloſe.

To recover deadiſh beer.

When ſtrong ale, or beer, grows flat, by the loſs of its ſpirits, take four or five gallons out of a hogſhead, and boil it with five pounds of honey; ſkim it, and, when cold, put it to the reſt, and ſtop it cloſe. This will make it pleaſant, quick, and ſtrong.

To fine malt liquors.

Take a pint of water, and half an ounce of unſlacked lime, mix them well together; let it ſtand three hours, and the lime will ſettle to the bottom, and the water be as clear as glaſs. Pour the water from the ſediment, and put it into your ale or beer. Mix it with half an ounce of iſinglaſs, firſt cut ſmall and boiled, and in five hours time, or leſs, the beer in the barrel will ſettle and clear.

To fine any ſort of drink.

Take the beſt ſtaple iſinglaſs; cut it ſmall with ſciſſars, and boil one ounce in three quarts of beer; let it lie all night to cool. Thus diſſolved, put it into your hogſhead the next morning, perfectly cold; for, if it is but as warm as new milk, it will jelly all the drink. The beer, or ale, in a week after, ſhould be tapped, or it will be apt to flat; for this ingredient flats as well as fines. Remember to ſtir it well with a wooden paddle, when the iſinglaſs is put into the caſk.

Another way.

Boil a pint of wheat in two quarts of water, then ſqueeze out the liquid part through a fine linen cloth. Put a pint of it into a kilderkin. It not only fines, but preſerves.

To cure cloudy beer.

Rack of your butt, then boil two pounds of new hops in a ſufficient quantity of water, with a due proportion of coarſe ſugar, and put altogether into the caſk when cold. Others have attempted this cure, by only ſoaking new hops in beer, which, when ſqueezed, they put into a caſk of cloudy beer.

To make Cyder.

After all your apples are bruiſed, take half your quantity and ſqueeze them, and the juice you preſs from them, pour upon the others half bruiſed, but not ſqueezed, in a tub for the purpoſe, having a tap at the bottom. Let the juice remain upon the apples three or four days. Then pull out your tap, and let the juice run into ſome other veſſel, ſet under the tub to receive it; and if it runs thick, as at the firſt it will, pour it upon the apples again till you ſee it runs clear; and, as you have a quantity, put it into your veſſel; but do not force the cyder, but let it drop as long as it will of its own accord. Having done this, after you perceive that the ſides begin to work, take a quantity of iſinglaſs, (an ounce will ſerve for forty gallons,) infuſe this in ſome of the cyder till it is diſſolved; put an ounce of iſinglaſs to a quart of cyder, and when it is ſo diſſolved, pour it into the veſſel, and ſtop it cloſe for two days, or ſomething more; then draw off the cyder into another veſſel. This do repeatedly, till you perceive your cyder to be free from all manner of ſediment, that may make it ferment and fret itſelf. After Chriſtmas you may boil it. You may, by pouring water on the apples, and preſſing them, make a pretty ſmall cyder: if it ſhould be thick and muddy, by uſing iſinglaſs, you may make it as clear as the reſt. You muſt diſſolve the iſinglaſs over the fire till it be a jelly.

For fining Cyder.

Take two quarts of ſkim-milk, four ounces of iſinglaſs; cut the iſinglaſs in pieces, and work it luke warm in the milk over the fire; and, when it is diſſolved, put it cold into the hogſhead

hogſhead of cyder, and take a long ſtick and ſtir it well from top to bottom for half a quarter of an hour.

After it has fined.

Take ten pounds of raiſins of the ſun, two ounces of turmeric, half an ounce of ginger beaten; then take a quantity of raiſins, and grind them as you do muſtard-ſeed in a bowl, with a little cyder, and ſo the reſt of the raiſins; then ſprinkle the turmeric and ginger among it; then put all into a fine canvas bag, and hang it in the middle of the hogſhead cloſe, and let lie. After the cyder has ſtood thus a fortnight, or a month, you may bottle it at your pleaſure.

THE FAMILY PHYSICIAN;

OR,

The Country Lady's Benevolent Employment.

Want of Appetite.

IF want of appetite proceeds from errors in diet, or any other part of the patient's regimen, it ought to be changed. If nauſea and reachings ſhew that the ſtomach is loaded with crudities, a vomit will be of ſervice. After this, a gentle purge or two of rhubarb, or of any of the bitter purging ſalts, may be taken. The patient ought next to uſe ſome of the ſtomachic bitters infuſed in wine. Though gentle evacuations be neceſſary, yet ſtrong purges and vomits are to be avoided, as they weaken the ſtomach, and hurt digeſtion.

Elixir of vitriol is an excellent medicine in moſt caſes of indigeſtion, weakneſs of the ſtomach, or want of appetite. Twenty or thirty drops of it may be taken twice or thrice a-day, in a glaſs of wine or water. It may likewiſe be mixed with the tincture of the bark; one drachm of the former to an ounce of the latter, and two teaſpoonfuls of it taken in wine or water, as above.

The chalybeate waters, if drank in moderation, are generally of conſiderable ſervice in this caſe. The ſalt water has likewiſe good effects; but it muſt not be uſed too freely. The waters of Harrowgate, Scarborough, Moffat, and moſt other ſpas in Britain, may be uſed with advantage. We would adviſe all who are afflicted with indigeſtion and want of appetite, to repair to theſe places of public rendezvous. The very change of air, and the cheerful company, will be of ſervice; not to mention the exerciſe, diſſipation, amuſements, &c. *Tiſſot. Buchan.*

The

The Aſthma.

The paroxyſm of an aſthma I muſt leave to the phyſician; but as a palliative, nothing is of ſo great importance in the aſthma, as pure and moderately warm air. Aſthmatic people can ſeldom bear either the cloſe heavy air of a large town, or the ſharp, keen atmoſphere of a bleak hilly country; a medium, therefore, between theſe is to be choſen. The air near a large town is often better than at a diſtance, provided the patient be removed ſo far as not to be affected by the ſmoke. Some aſthmatic patients indeed breathe eaſier in town than in the country; but this is ſeldom the caſe, eſpecially in towns where much coal is burnt. Aſthmatic perſons who are obliged to be in town all day, ought, at leaſt, to ſleep out of it. Even this will often prove of great ſervice. Thoſe who can afford it, ought to travel into a warmer climate. Many aſthmatic perſons who cannot live in England, enjoy very good health in the ſouth of France, Portugal, Spain, or Italy.

Exerciſe is likewiſe of very great importance in the aſthma, as it promotes the digeſtion, preparation of the blood, &c. The blood of aſthmatic perſons is ſeldom duly prepared, owing to the proper action of the lungs being impeded. For this reaſon, ſuch people ought daily to take as much exerciſe, either on foot, horſeback, or in a carriage, as they can bear. *Buchan.*

Dr. Mead's Preſcription for the Bite of a Mad Dog.

Take aſh-coloured ground liverwort, cleaned, dried, and powdered, half an ounce; of black pepper, powdered, a quarter of an ounce. Mix theſe well together, and divide the powder into four doſes; one of which muſt be taken every morning faſting, for four mornings ſucceſſively, in half an Engliſh pint of cow's milk, warm.

After theſe four doſes are taken, the patient muſt go into a cold bath, or cold ſpring or river, every morning faſting, for a month; he muſt be dipped all over, but not ſtay in (with his head above water) longer than half a minute, if the water be very cold. After this, he muſt go in three times a-week for a fortnight longer.

The perſon muſt be bled before he begins to uſe the medicine. Dr. Mead aſſerts, that he never knew this remedy fail, although he has tried it in a thouſand inſtances. But Dr. Buchan, and ſome others, ſuſpect the Doctor's veracity in this particular.

Bleeding at the Noſe.

Whenever bleeding at the noſe relieves any bad ſymptoms, and does not proceed ſo far as to endanger the patient's life, it ought not to be ſtopped. But when it returns frequently, or continues till the pulſe becomes low, the extremities begin to grow cold, the lips pale, or the patient complains of being ſick or faint, it muſt immediately be ſtopped.

For this purpoſe, the patient ſhould be ſet nearly upright, with his head reclining a little, and his legs immerſed in water, about the warmth of new milk. His hands ought likewiſe to be put in lukewarm water, and his garters may be tied a little tighter than uſual. Ligatures may be applied to the arms, about the place where they are uſually made for bleeding, and with nearly the ſame degree of tightneſs. Theſe muſt be gradually ſlackened as the blood begins to ſtop, and removed entirely as ſoon as it gives over.

Sometimes dry lint put up the noſtrils will ſtop the bleeding. When this does not ſucceed, doſſils of lint dipped in ſtrong ſpirits of wine, may be put up the noſtrils, or, if theſe cannot be had, they may be dipped in brandy. Blue vitriol, diſſolved in water, may likewiſe be uſed for this purpoſe, or a tent dipped in the white of an egg, well beat up, may be rolled in a powder made of equal parts of white ſugar, burnt allum, and white vitriol, and put up the noſtril from whence the blood iſſues.

Internal medicines can hardly be of uſe here, as they have ſeldom time to operate. It may not, however, be amiſs to give the patient half an ounce of Glauber's ſalts, and the ſame quantity of manna, diſſolved in four or five ounces of barley-water. This may be taken at a draught, and repeted if it does not operate, in a few hours. Ten or twelve grains of nitre may be taken in a glaſs of cold water and vinegar every hour, or oftener, if the ſtomach will bear it. If a ſtronger medicine be neceſſary, a tea-cupful of the tincture of roſes, with twenty or thirty drops of the weak ſpirit of vitriol, may be taken every hour. When theſe things cannot

be

be had, the patient may drink water with a little common ſalt in it, or equal parts of water and vinegar.

If the genitals be immerſed for ſome time in cold water, it will generally ſtop a bleeding at the noſe. I have ſeldom known this fail.

Sometimes, when the bleeding is ſtopped outwardly, it continues inwardly. This is very troubleſome, and requires particular attention, as the patient is apt to be ſuffocated with the blood, eſpecially if he falls aſleep, which he is very ready to do after loſing a great quantity of blood.

When the patient is in danger of ſuffocation, from the blood getting into his throat, the paſſages may be ſtopped by drawing threads up the noſtrils, and bringing them out of the mouth, then faſtening pieces of ſponge, or ſmall rolls of linen cloth to their extremities; afterwards drawing them back, and tying them on the outſide with a ſufficient degree of tightneſs.

After the bleeding is ſtopped, the patient ought to be kept as eaſy and quiet as poſſible. He ſhould not pick his noſe, nor take away the tents or clotted blood, till they fall off of their own accord, and ſhould not lie with his head low. *Buchan. Chambers.*

Burns.

In ſlight burns, which do not break the ſkin, it is cuſtomary to hold the part near the fire, for a competent time; to rub it with ſalt; or to lay a compreſs upon it dipped in ſpirits of wine or brandy. But when the burn has penetrated ſo deep as to bliſter or break the ſkin, it muſt be dreſſed with ſome of the following liniment:—

Take equal parts of Florence oil, or of freſh drawn linſeed oil, and lime-water; ſhake them well together in a wide mouthed bottle, ſo as to form a liniment. It may either be ſpread upon a cloth, or the parts affected may be anointed with it twice or thrice a-day; or it may be dreſſed with the emollient and gently drying ointment, commonly called *Turner's cerate.* This may be mixed with an equal quantity of freſh olive oil, and ſpread upon a ſoft rag, and applied to the part affected. When this ointment cannot be had, an egg may be beat up with about an equal quantity of the ſweeteſt ſalad oil. This will ſerve very well till a proper ointment can be prepared. When the burning is very

deep, after the firſt two or three days it ſhould be dreſſed with equal parts of yellow *baſilicum*, and *Turner's cerate*, mixed together.

When the burn is violent, or has occaſioned a high degree of inflammation, and there is reaſon to fear a gangrene or mortification, the ſame means muſt be uſed to prevent it as are recommended in other violent inflammations. The patient, in this caſe, muſt live low, and drink freely of weak diluting liquors. He muſt likewiſe be bled, and have his body kept open. But if the burnt parts ſhould become livid or black, with other ſymptoms of mortification, it will be neceſſary to bathe them frequently with warm camphorated ſpirits of wine, tincture of myrrh, or other antiſeptics, mixed with a decoction of the bark. In this caſe, the bark muſt likewiſe be taken internally, and the patient's diet muſt be more generous. *Buchan.*

Colds.

Colds are well known to be the effects of an obſtructed perſpiration. We ſhall not ſpend our time in enumerating all the various ſymptoms of colds, as they are pretty generally known. It may not, however, be amiſs to obſerve, that almoſt every cold is a kind of fever, which only differs in degree.

No age, ſex, or conſtitution, is exempted from this diſeaſe; neither is it in the power of any medicine or regimen to prevent it. The inhabitants of every climate are liable to catch cold, nor can even the greateſt circumſpection defend them at all times from its attacks. Indeed, if the human body could be kept conſtantly in an uniform degree of warmth, ſuch a thing as catching cold would be impoſſible; but as that cannot be effected by any means, the perſpiration muſt be liable to many changes. Such changes, however, when ſmall, do not affect the health; but, when great, they muſt prove hurtful.

When oppreſſion of the breaſt, a ſtuffing of the noſe, unuſual wearineſs, pain of the head, &c. give ground to believe that the perſpiration is obſtructed, or, in other words, that the perſon has caught cold, he ought immediately to leſſen his diet, at leaſt the uſual quantity of his ſolid food, and to abſtain from all ſtrong liquors. Inſtead of fleſh, fiſh, eggs, milk, and other nouriſhing diet, he may eat light bread pudding,

ding, veal or chicken broth, panada, gruels, and ſuch like. His drink may be water gruel ſweetened with a little honey; an infuſion of balm, or linſeed ſharpened with the juice of orange or lemon; a decoction of barley and liquorice with tamarinds, or any other cool, diluting, acid liquor.

Above all, his ſupper ſhould be light; as ſmall poſſet, or water gruel ſweetened with honey, and a little toaſted bread in it. If honey ſhould diſagree with the ſtomach, the gruel may be ſweetened with treacle or coarſe ſugar, and ſharpened with the jelly of currants. Thoſe who have been accuſtomed to generous liquors, may take wine-whey inſtead of gruel, which may be ſweetened as above.

The patient ought to be longer than uſual in bed, and to encourage a gentle ſweat, which is eaſily brought on towards morning, by drinking tea, or any kind of warm diluting liquor. I have often known this practice carry off a cold in one day, which in all probability, had it been neglected, would have coſt the patient his life, or have confined him for ſome months. Would people ſacrifice a little time to eaſe and warmth, and practice a moderate degree of abſtinence, when the firſt ſymptoms of a cold appear, we have reaſon to believe, that moſt of the bad effects which flow from an obſtructed perſpiration, might be prevented. But after the diſeaſe has gathered ſtrength by delay, all attempts to remove it often prove vain. A pleuriſy, a peripneumony, or a fatal conſumption of the lungs, are the common effects of colds, which have either been totally neglected, or treated improperly.

It is certain, however, that colds may be too much indulged. When a perſon, for every ſlight cold, ſhuts himſelf up in a warm room, and drinks great quantities of warm liquor, it may occaſion ſuch a general relaxation of the ſolids, as will not eaſily be removed. It will therefore be proper, when the diſeaſe will permit, and the weather is mild, to join to the regimen mentioned above, gentle exerciſe; as walking, riding on horſeback, or in a carriage, &c. An obſtinate cold, which no medicine can remove, will yield to gentle exerciſe, and a proper regimen of the diet. *Tiſſot. Buchan. Fothergil.*

The Colic.

Colics, which proceed from exceſs and indigeſtion, generally cure themſelves, by occaſioning vomiting or purging. Theſe diſcharges are by no means to be ſtopped, but promoted by drinking plentifully of warm water, or weak poſſet. When their violence is over, the patient may take a doſe of rhubarb, or any other gentle purge, to carry off the dregs of his debauch.

Colics which are occaſioned by wet feet, or catching cold, may generally be removed at the beginning, by bathing the feet and legs in warm water, and drinking ſuch warm diluting liquors as will promote the perſpiration, as weak wine whey, or water gruel with a ſmall quantity of ſpirits in it.

Theſe flatulent colics, which prevail ſo much among country people, might generally be prevented, were they careful to change their clothes when they get wet. They ought likewiſe to take a dram, or to drink ſome kind of warm liquor, after eating any kind of green traſh. We do not mean to recommend the practice of dram-drinking, but in this caſe ardent ſpirits prove a real medicine, and indeed the beſt that can be adminiſtered. A glaſs of good peppermint water will have nearly the ſame effect as a glaſs of brandy, and in ſome caſes is rather to be preferred.

The bilious colic is attended with very acute pains about the region of the navel. The patient complains of great thirſt, and is generally coſtive. He vomits a hot, bitter, yellow-coloured bile, which being diſcharged, ſeems to afford ſome relief, but is quickly followed by the ſame violent pain as before. As the diſtemper advances, the propenſity to vomit ſometimes increaſes ſo as to become almoſt continual, and the proper motion of the inteſtines is ſo far perverted, that there are all the ſymptoms of an impending iliac paſſion.

If the patient be young and ſtrong, and the pulſe full and frequent, it will be proper to bleed; after which clyſters may be adminiſtered. Clear whey or gruel, ſharpened with the juice of lemon, or cream of tartar, muſt be drank freely. Small chicken broth, with a little manna diſſolved in it, or a ſlight decoction of tamarinds, are likewiſe very proper; or any other thin, acid, opening liquor.

In the bilious colic, the vomiting is often very difficult to reſtrain. When this happens, the patient may drink a decoction

coction of toaſted bread, or an infuſion of garden mint in boiling water. Should theſe not have the deſired effect, the ſaline draught, with a few drops of laudanum in it, may be given, and repeated according to the urgency of the ſymptoms. A ſmall quantity of Venice treacle may be ſpread in form of a cataplaſm, and applied to the pit of the ſtomach. Clyſters, with a proper quantity of Venice treacle or liquid laudanum in them, may likewiſe be frequently adminiſtered.

The general treatment of the nervous colic is ſo nearly the ſame with that of the iliac paſſion, or inflammation of the guts, that we ſhall not inſiſt upon it. The body is to be opened by mild purgatives given in ſmall doſes, and frequently repeated; and their operation muſt be aſſiſted by ſoft oily clyſters, fomentations, &c. The caſtor oil is reckoned peculiarly proper in this diſeaſe. It may both be mixed with the clyſters, and given by the mouth. *Arbuthnot. Buchan.*

Conſumption.

This diſeaſe generally begins with a dry cough, which often continues for ſome months. If a diſpoſition to vomit after eating be excited by it, there is ſtill greater reaſon to fear an approaching conſumption. The patient complains of a more than uſual degree of heat, a pain and oppreſſion of the breaſt, eſpecially after motion; his ſpittle is of a ſaltiſh taſte, and ſometimes mixed with blood. He is apt to be ſad: his appetite is bad, and his thirſt great. There is generally a quick, ſoft, ſmall pulſe; though ſometimes the pulſe is pretty full, and rather hard. Theſe are the common ſymptoms of a beginning conſumption.

Next to proper air and exerciſe, we would recommend a due attention to diet. The patient ſhould eat nothing that is either heating, or hard of digeſtion; and his drink muſt be of a ſoft and cooling nature. All the diet ought to be calculated to leſſen the acrimony of the humours, and to nouriſh and ſupport the patient. For this purpoſe he muſt keep chiefly to the uſe of vegetables and milk. Milk alone is of more value in this diſeaſe than the whole *materia medica.*

I have known very extraordinary effects from aſſes milk in obſtinate coughs, which threatened a conſumption of the lungs; and do verily believe, if uſed at this period, that it would ſeldom fail; but if it be delayed till an ulcer is formed,

formed, which is generally the caſe, how can it be expected to ſucceed?

Some extraordinary cures in conſumptive caſes, have been performed by womens' milk. Could this be obtained in ſufficient quantity, I would recommend it in preference to any other. If the patient can ſuck it from the breaſt, it is better than to drink it afterwards. I knew a man who was reduced to ſuch a degree of weakneſs in a conſumption, as not to be able to turn himſelf in his bed. His wife was at that time giving ſuck, and his child happening to die, he ſucked her breaſts, not with a view to reap any advantage from the milk, but to make her eaſy. Finding himſelf however greatly benefited by it, he continued to ſuck her till he became perfectly well, and is at preſent a ſtrong and healthy man.

Cows milk is moſt readily obtained of any; and though it may not be ſo eaſily digeſted as that of aſſes or mares, it may be rendered lighter, by adding to it an equal quantity of barley-water, or allowing it to ſtand for ſome hours, and afterwards taking off the cream. If it ſhould, notwithſtanding, prove heavy on the ſtomach, a ſmall quantity of brandy or rum, with a little ſugar, may be added, which will render it both more light and nouriſhing.

For the patient's drink, we would recommend infuſions of the bitter plants, as ground-ivy, the leſſer centaury, camomile flowers, or water trefoil. Theſe infuſions may be drank at pleaſure. They ſtrengthen the ſtomach, promote digeſtion, rectify the blood, and at the ſame time anſwer all the purpoſes of dilution; and quench thirſt much better than things that are luſcious or ſweet. But if the patient ſpits blood, he ought to uſe, for his ordinary drink, infuſions or decoctions of the vulnerary roots, plants, &c. *Steevens. Tiſſot. Buchan.*

Chilblains.

Chilblains often attack children in cold weather. They are generally occaſioned by the feet or hands being kept wet or cold, and afterwards ſuddenly heated. When children are cold, inſtead of taking exerciſe to warm themſelves gradually, they run to the fire. This occaſions a ſudden rarefaction of the humours, and an infarction of the veſſels; which being often repeated, the veſſels are, at laſt, over-diſtended, and forced to give way.

To

To prevent it, violent cold, and ſudden heat, muſt be equally avoided. When the parts begin to look red and ſwell, the patient ought to be purged, and to have the affected parts rubbed frequently with muſtard and brandy, or ſomething of a warming nature. They ought likewiſe to be covered with flannel, and kept warm and dry. Some apply warm aſhes betwixt cloth to the ſwelled parts, which frequently help to reduce them. When there is a ſore, it muſt be dreſſed with Turner's cerate, the ointment of tutty, the plaſter of cerus, or ſome other drying ointment. Theſe ſores are indeed troubleſome, but ſeldom dangerous. They generally heal as ſoon as the warm weather ſets in. *Buchan.*

Coſtiveneſs.

Coſtiveneſs is increaſed by keeping the body too warm, and by every thing that promotes the perſpiration; as wearing flannel, lying too long a bed, &c. Intenſe thought, and a ſedentary life, are likewiſe hurtful. All the ſecretions and excretions are promoted by moderate exerciſe without doors, and by a gay, cheerful, ſprightly, temper of mind.

Thoſe who are troubled with coſtiveneſs, ought, if poſſible, to remedy it by diet, as the conſtant uſe of medicines for that purpoſe is attended with many inconveniencies, and often with bad conſequences. I never knew any one get into a habit of taking medicine for keeping the body open, who could leave it off. In time, the cuſtom becomes neceſſary; and generally ends in a total relaxation of the bowels, indigeſtion, loſs of appetite, waſting of the ſtrength, and death.

When the body cannot be kept open without medicine, I would recommend gentle doſes of rhubarb to be taken twice or thrice a week. This is not near ſo injurious to the ſtomach, as aloes, jalap, or the other draſtic purgatives ſo much in uſe. Infuſions of ſenna and manna may likewiſe be taken, or half an ounce of ſoluble tartar diſſolved in water gruel. About the ſize of a nutmeg of lenitive electuary, taken twice or thrice a day, generally anſwers the purpoſe very well.

Common Cough.

A cough is generally the effect of a cold, which has either been improperly treated, or entirely neglected. When it proves obſtinate, there is always reaſon to fear the conſe-

quences,

quences, as this ſhews a weak ſtate of the lungs, and is often the fore-runner of a conſumption.

When the cough is not attended with any degree of fever, and the ſpittle is viſcid and tough, ſharp pectoral medicines are to be adminiſtered; as gum ammoniac, ſquills, &c. Two table ſpoonfuls of the ſolution of gum ammoniac may be taken three or four times a day, more or leſs, according to the age or conſtitution of the patient. Squills may be given various ways; two ounces of vinegar, the oxymel, or the ſyrup, may be mixed with the ſame quantity of ſimple cinnamon water; to which may be added an ounce of common water, and an ounce of balſamic ſyrup. Two table ſpoonfuls of this mixture may be taken three or four times a day.

A ſyrup made of equal parts of lemon-juice, honey, and ſugar-candy, is likewiſe very proper in this kind of cough. A table ſpoonful of it may be taken at pleaſure.

In obſtinate coughs, proceeding from a flux of humours upon the lungs, it will often be neceſſary, beſides expectorating medicines, to have recourſe to iſſues, ſetons, or ſome other drain. In this caſe I have often obſerved the moſt happy effects from a Burgundy pitch plaſter applied between the ſhoulders. I have ordered this ſimple remedy in the moſt obſtinate coughs, in a great number of caſes, and in many different conſtitutions, without ever knowing it fail to give relief, unleſs there were evident ſigns of an ulcer in the lungs.

But coughs proceed from many other cauſes beſides defluxions upon the lungs. In theſe caſes the cure is not to be attempted by pectoral medicines. Thus, in a cough proceeding from a foulneſs and debility of the ſtomach, ſyrups, oils, mucilages, and all kinds of balſamic medicines do hurt. The *ſtomach cough* may be known from one that is owing to a fault in the lungs, by this—that in the latter, the patient coughs whenever he inſpires, or draws in his breath fully; but in the former, that does not happen. *Tiſſot. Buchan. Chambers.*

The Cramp.

Cramps are often prevented or cured by compreſſion. Thus cramps in the legs are prevented, and ſometimes removed, by tight bandages; and when convulſions ariſe from a flatulent diſtention of the inteſtines, or from ſpaſms beginning

ning in them, they may be often leſſened or cured, by making a pretty ſtrong compreſſion upon the *abdomen*, by means of a broad belt. A roll of brimſtone held in the hands is frequently uſed as a remedy for cramps. Though this ſeems to owe its effects chiefly to imagination; yet, as it ſometimes ſucceeds, it merits a trial. When ſpaſms or convulſive motions ariſe from ſharp humours in the ſtomach and inteſtines, no laſting relief can be procured till theſe are either corrected or expelled. The Peruvian bark has ſometimes cured periodic convulſions after other medicines had failed.

The Dropſy.

Take of broom-ſeed, well powdered and ſifted, one drachm; let it ſteep twelve hours in a glaſs and half of good rich white-wine, and take it in the morning faſting, having firſt ſhaken it, ſo that the whole may be ſwallowed. Walk after it, if you are able, or uſe what exerciſe you can without fatigue, for an hour and a half *; after which you muſt be ſure to take two ounces of olive-oil; and you muſt not eat or drink any thing in leſs than half an hour, or an hour, after taking the oil. Repeat this every other day, or once in three days, and not oftener, till cured; and do not let blood, or uſe any other remedy during the courſe.

Nothing can be more gentle and ſafe than the operation of this remedy, and it often has little or no ſenſible one. If the dropſy is in the body, it diſcharges it by urine, without any inconvenience; if it is between the ſkin and fleſh, it cauſes bliſters to ariſe on the legs, by which it will run off; but this does not happen to more than one in thirty; and in this caſe no plaſters muſt be uſed, for they would hinder the diſcharge; but you muſt apply red cabbage-leaves. If the diſorder is cauſed by wind, it diſpels the phlegm that retains the wind. It cures the dropſy in pregnant women, without injury to the mother or the infant. It alſo cures the aſthma,

* If the patient is too weak to uſe other exerciſe after taking the powder, the body and limbs may be rubbed with a flannel, from time to time, during the hour and half, giving reſt at intervals, according to ſtrength; and indeed the practice of this exerciſe for ſome minutes, every night and morning, may be of great help.

The quantities directed in the recipe have been given alike to men and to women; and there never has been found reaſon to think that they were too little for the one, or too much for the other.

conſumption,

conſumption, and diſorders of the liver. It is good for the bleeding at the noſe, and for venomous bites and poiſons.

The efficacy of the above remedy has been proved by the cure of upwards of fifty dropſical women with child, and by that of more than three hundred other people of both ſexes.

Not long ſince, this recipe was recommended to a lady, who ſeemed to be in, or nearly in, the laſt ſtage of a dropſy. She was ſo much ſwoln, that ſhe appeared like a woman in the laſt month of her pregnancy, and her diſorder had reſiſted every thing that had been done for her by the faculty. She took the broom-ſeed, but could not take the whole of the oil; however, in a very few months, her huſband wrote a letter of thanks for her ſpeedy and ſurpriſing recovery*.

Soon after, the report of this extraordinary cure induced another lady, who was afflicted with a dropſy, to make trial of the remedy. She was not ſo much ſwoln as the former lady, but ſhe was exceedingly emaciated, and was ſo weak, that ſhe was carried like an infant into her carriage, when ſhe went to take the air; and ſhe had failed of relief from the advice of two of the moſt eminent phyſicians in London, who had pronounced it an aſcites, with encyſted water. Happily they were too liberal minded to ſet their faces againſt the remedy, as ſome others have ſince done, becauſe it was not of their acquaintance. This lady followed the directions of the recipe very exactly, and was reſtored to health in a few months.

Theſe ſucceſſes induced the lady, at whoſe deſire it is publiſhed, to recommend the remedy with avidity whenever occaſion offered; and it has pleaſed God to crown her endeavours with ſuch wonderful ſucceſs, that ſhe thinks ſhe may venture to affirm, that ſhe has never known it fail to cure, when taken according to the recipe, and while there was any degree of ſtrength remaining; and that it is almoſt as certain a ſpecific for the dropſy, as the bark is for the intermitting fever.

* I refer ſuch of my readers as wiſh to inform themſelves more fully of its great efficacy, to a ſmall pamphlet publiſhed by Mr. Dodſley, bookſeller, in Pall-mall, price only ſix-pence.

The author candidly tells the public, that this recipe is taken from a French work by LEMERY, called *Recueil de Secrets*, printed at *Paris*.

The Gout.

As there are no medicines yet known that will cure the gout, we ſhall confine our obſervations chiefly to regimen, both in and out of the fit.

In the fit, if the patient be young and ſtrong, his diet ought to be thin and cooling, and his drink of a diluting nature; but when the conſtitution is weak, and the patient has been accuſtomed to live high, this is not a proper time to retrench. In this caſe, he muſt keep nearly to his uſual diet, and ſhould take frequently a cup of ſtrong negus, or a glaſs of generous wine. Wine whey is a very proper drink in this caſe, as it promotes the perſpiration without greatly heating the patient. It will anſwer this purpoſe better, if a tea-ſpoonful of *ſal volatile oleoſum*, or ſpirits of hartſhorn, be put into a cup of it twice a-day. It will likewiſe be proper to give at bed-time, a tea-ſpoonful of the volatile tincture of *guaiacum*, in a large draught of warm wine whey. This will greatly promote perſpiration through the night.

Many things will ſhorten a fit of the gout, and ſome will drive it off altogether; but nothing has yet been found which will do this with ſafety to the patient. In pain, we eagerly graſp at any thing that promiſes immediate eaſe, and even hazard life itſelf for a temporary relief. This is the true reaſon why ſo many infallible remedies have been propoſed for the gout, and why ſuch numbers have loſt their lives by the uſe of them. It would be as prudent to ſtop the ſmall-pox from riſing, and to drive them into the blood, as to attempt to repel the gouty matter after it has been thrown upon the extremities. The latter is as much an effort of nature to free herſelf from an offending cauſe as the former, and ought equally to be promoted.

After the fit is over, the patient ought to take a gentle doſe or two of the bitter tincture of rhubarb, or ſome other warm ſtomachic purge. He ſhould alſo drink a weak infuſion of ſtomachic bitters in ſmall wine or ale, as the Peruvian bark, with cinnamon, Virginian ſnake-root, and orange-peel. The diet at this time ſhould be light, but nouriſhing; and gentle exerciſe ought to be taken on horſeback, or in a carriage. *Sydenham. Tiſſot. Buchan.*

The Gravel and Stone.

Perſons afflicted with the gravel or ſtone, ſhould avoid aliments of a windy or heating nature, as ſalt meats, ſour fruits, &c. Their diet ought chiefly to conſiſt of ſuch things as tend to promote the ſecretion of urine, and to keep the body open. Artichokes, aſparagus, ſpinach, lettuce, parſley, ſuccory, purſlane, turnips, potatoes, carrots, and radiſhes, may be ſafely eat. Onions, leeks, and celery, are, in this caſe, reckoned medicinal. The moſt proper drinks are whey, butter-milk, milk and water, barley-water; decoctions of the roots of marſh mallows, parſley, liquorice, or of other mild mucilaginous vegetables, as linſeed, limetree-buds, or leaves, &c. If the patient has been accuſtomed to generous liquors, he may drink ſmall gin-punch, without acid.

Dr. Whyte adviſes patients who are ſubject to frequent fits of the gravel in the kidnies, but have no ſtone in the bladder, to drink, every morning, two or three hours before breakfaſt, an Engliſh pint of oyſter, or cockle-ſhell lime-water. The doctor very juſtly obſerves, that though this quantity might be too ſmall to have any ſenſible effect in diſſolving a ſtone in the bladder, yet it may very probably prevent its growth.

When a ſtone is formed in the bladder, the doctor recommends Alicant ſoap, oyſter or cockle-ſhell lime-water, to be taken in the following manner: The patient muſt ſwallow, every day, in any form that is leaſt diſagreeable, an ounce of the internal part of Alicant ſoap, and drink three or four Engliſh pints of oyſter, or cockle-ſhell lime-water. The ſoap is to be divided into three doſes; the largeſt to be taken faſting in the morning early; the ſecond at noon; and the third at ſeven in the evening; drinking above each doſe a large draught of the lime-water; the remainder of which he may take any time betwixt dinner and ſupper, inſtead of other liquors.

The patient ſhould begin with a ſmaller quantity of the lime-water and ſoap than that mentioned above; at firſt, an Engliſh pint of the former, and three drachms of the latter, may be taken daily. This quantity, however, he may increaſe by degrees, and ought to perſevere in the uſe of theſe medicines, eſpecially if he finds any abatement of his complaints, for ſeveral months; nay, if the ſtone be very large,

for

for years. It may likewiſe be proper for the patient, if he be ſeverely pained, not only to begin with the ſoap and lime-water in ſmall quantities, but to take the ſecond or third lime-water inſtead of the firſt. However, after he has been accuſtomed to theſe medicines, he may not only take the firſt water, but, if he finds he can eaſily bear it, heighten its diſſolving power ſtill more, by pouring it a ſecond time on freſh calcined ſhells.

The cauſtic alkali, or ſoap-lees, is the medicine chiefly in vogue at preſent for the ſtone. It is of a very acrid nature, and ought therefore to be given in ſome gelatinous or mucilaginous liquor; as veal-broth, new milk, linſeed tea, a ſolution of gum arabic, or a decoction of marſh-mallow roots. The patient muſt begin with ſmall doſes of the lees, as thirty or forty drops, and increaſe by degrees, as far as the ſtomach will bear it.

The only other medicine which I ſhall mention is the *uva urſi*. It has been greatly extolled of late both for the gravel and ſtone. It ſeems, however, to be in all reſpects inferior to the ſoap and lime-water; but it is leſs diſagreeable, and has frequently, to my knowledge, relieved gravelly complaints. It is generally taken in powder from half a drachm to a whole drachm, two or three times a-day. It may, however, be taken to the quantity of ſeven of eight drachms a-day, with great ſafety and good effect. *Buchan.*

The Gripes in Children.

When an infant is troubled with gripes, it ought not at firſt to be doſed with brandy, ſpiceries, and other hot things; but ſhould have its body opened with an emollient clyſter, and, at the ſame time, a little brandy may be rubbed on its belly with a warm hand before the fire. I have ſeldom ſeen this fail to eaſe the gripes of infants. If it ſhould happen, however, not to ſucceed, a little brandy, or other ſpirits, may be mixed with thrice the quantity of warm water, and a tea-ſpoonful be given frequently, till the infant be eaſier. Sometimes a little peppermint water will anſwer this purpoſe wery well.

The Hooping, or Chin Cough.

One of the moſt effectual remedies in the chin-cough, is change of air. This often removes the malady, even when the change ſeems to be from a purer, to a leſs wholeſome air. This may, in ſome meaſure, depend on the patient's being removed from the place where the infection prevails. Moſt of the diſeaſes of children are infectious; nor is it at all uncommon to find the chin-cough prevailing in one town or village, when another, at a very ſmall diſtance, is quite free from it. But whatever be the cauſe, we are ſure of the fact. No time ought, therefore, to be loſt in removing the patient at ſome diſtance from the place where he caught the diſeaſe, and, if poſſible, into a more pure and warm air.

When the diſeaſe proves violent, and the patient is in danger of being ſuffocated by the cough, he ought to be bled, eſpecially if there be a fever, with a hard full pulſe. But as the chief intention of bleeding is to prevent an inflammation of the lungs, and to render it more ſafe to give vomits, it will ſeldom be neceſſary to repeat the operation; yet if there be ſymptoms of an inflammation of the lungs, a ſecond, or even a third bleeding, may be requiſite.

The body ought to be kept gently open. The beſt medicines for this purpoſe are rhubarb and its preparations, as the ſyrup, tincture, &c. Of theſe a tea-ſpoonful or two may be given to an infant twice or thrice a-day, as there is occaſion. To ſuch as are farther advanced, the doſe muſt be proportionally increaſed, and repeated till it has the deſired effect. Thoſe who cannot be brought to take the bitter tincture, may have an infuſion of ſenna and prunes, ſweetened with manna, coarſe ſugar, or honey; or a few grains of rhubarb mixed with a tea-ſpoonful or two of ſyrup, or currant jelly, ſo as to diſguiſe the taſte. Moſt children are fond of ſyrups and jellies, and ſeldom refuſe even a diſagreeable medicine when mixed with them.

The garlic ointment is a well known remedy in North Britain for the chin-cough. It is made by beating in a mortar, garlic, with an equal quantity of hogs lard. With this the ſoles of the feet may be rubbed twice or thrice a-day; but the beſt method is to ſpread it upon a rag, and apply it in the form of a plaſter. It ſhould be renewed every night

and

and morning at leaſt, as the garlic ſoon loſes its virtue. This is an exceeding good medicine, both in the chin-cough, and in moſt other coughs of an obſtinate nature. It ought not, however, to be uſed when the patient is very hot and feveriſh, leſt it ſhould increaſe theſe ſymptoms.

The feet ſhould be bathed, once in every two or three days, in lukewarm water; and a Burgundy-pitch plaiſter kept conſtantly between the ſhoulders. But when the diſeaſe proves very violent, it will be neceſſary, inſtead of it, to apply a bliſtering plaſter, and keep the part open for ſome time with iſſue-ointment.

When the diſeaſe is prolonged, and the patient is free from a fever, the Peruvian bark, and other bitters, are the moſt proper medicines. The bark may either be taken in ſubſtance, or in a decoction or infuſion, as is moſt agreeable. For a child, ten, fifteen, or twenty grains, according to the age of the patient, may be given three or four times a-day. For an adult, half a drachm, or two ſcruples, will be proper. Some give the extract of the bark with cantharides; but to manage this, requires a conſiderable attention. It is more ſafe to give a few grains of caſtor along with the bark. A child of ſix or ſeven years of age, may take ſeven or eight grains of caſtor, with fifteen grains of powdered bark, for a doſe. This may be made into a mixture with two or three ounces of ſimple diſtilled water, and a little ſyrup, and taken three or four times a-day. *Buchan. Chambers.*

The Jaundice.

This diſeaſe is firſt obſervable in the white of the eye, which appears yellow. Afterwards the whole ſkin puts on a yellow appearance. The urine too is of a ſaffron colour, and dyes a white cloth of the ſame colour. There is likewiſe a ſpecies of this diſeaſe called the black jaundice.

If the patient be young, and the diſeaſe complicated with no other malady, it is ſeldom dangerous; but in old people, where it continues long, returns frequently, or is complicated with the dropſy, or hypochondriac ſymptoms, it generally proves fatal. The black jaundice is more dangerous than the yellow.

If the patient be young, of a full ſanguine habit, and complains of pain in the right ſide, about the region of the liver, bleeding will be neceſſary. After this, a vomit muſt be adminiſtered,

miniſtered, and if the diſeaſe proves obſtinate, it may be repeated once or twice. No medicines are more beneficial in the jaundice than vomits, eſpecially where it is not attended with inflammation. Half a drachm of ipecacuanha, in powder, will be a ſufficient doſe for an adult. It may be wrought off with weak camomile tea, or lukewarm water. The body muſt likewiſe be kept open, by taking a ſufficient quantity of Caſtile ſoap.

I have known Harrowgate ſulphur-water cure the jaundice of very long ſtanding. It ſhould be uſed for ſome weeks, and the patient muſt drink and bathe.

The ſoluble tartar is a very proper medicine in the jaundice. A drachm of it may be taken every night and morning in a cup of tea or water-gruel. If it does not open the body, the doſe may be increaſed. A very obſtinate jaundice has been cured by ſwallowing raw eggs.

Perſons ſubject to the jaundice, ought to take as much exerciſe as poſſible, and to avoid all heating and aſtringent aliments. *Buchan.*

The Itch.

The itch is ſeldom a dangerous diſeaſe, unleſs where it is rendered ſo by neglect, or improper treatment. If it be ſuffered to continue too long, it may vitiate the whole maſs of humours; and if it be ſuddenly drove in, without proper evacuations, it may occaſion fevers, inflammations of the viſcera, or other internal diſorders.

The beſt medicine yet known for the itch, is ſulphur, which ought to be uſed both externally and internally. The parts moſt affected may be rubbed with an ointment made of the flowers of ſulphur, two ounces; crude ſal ammoniac, finely powdered, two drachms; hogs lard, or butter, four ounces; if a ſcruple or half a drachm of the eſſence of lemon be added, it will entirely take away the diſagreeable ſmell. About the bulk of a nutmeg of this may be rubbed upon the extremities, at bed-time, twice or thrice a-week. It is ſeldom neceſſary to rub the whole body; but when it is, it ought not to be done all at once, as it is dangerous to ſtop too many pores at the ſame time.

Before the patient begins to uſe the ointment, he ought, if he be of a full habit, to bleed, or take a purge or two. It will likewiſe be proper, during the uſe of it, to take every morning

morning as much of the flower of brimſtone and cream of tartar, in a little treacle or new milk, as will keep the body gently open. He ſhould beware of catching cold, ſhould wear more clothes than uſual, and take every thing warm. The ſame clothes, the linen excepted, ought to be worn all the time of uſing the ointment; and ſuch clothes as have been worn while the patient was under the diſeaſe, are not to be uſed again, unleſs they have been fumigated with brimſtone, and thoroughly cleaned, otherwiſe they will communicate the infection anew *. *Pringle.*

A Diarrhœa, or Looſeneſs.

A looſeneſs, in many caſes, is not to be conſidered as a diſeaſe, but rather as a ſalutary evacuation. It ought, therefore, never to be ſtopped, unleſs when it continues too long, or evidently weakens the patient. As this, however, ſometimes happens, I ſhall point out the moſt common cauſes of a looſeneſs, with the proper method of treatment.

When a looſeneſs is occaſioned by catching cold, or an obſtructed perſpiration, the patient ought to keep warm, to drink freely of weak diluting liquors, to bathe his feet and legs frequently in lukewarm water, to wear flannel next his ſkin, and to take every other method to reſtore the perſpiration.

In a looſeneſs which proceeds from exceſs or repletion, a vomit is the proper medicine. Vomits not only cleanſe the ſtomach, but promote all the ſecretions, which render them of great importance in carrying off a debauch. Half a drachm of ipecacuanha, in powder, will anſwer this purpoſe very well. A day or two after the vomit, the ſame quantity of rhubarb may be taken, and repeated two or three times, if the looſeneſs continues. The patient ought to live upon light vegetable food of eaſy digeſtion, and to drink whey, thin gruel, or barley-water.

A looſeneſs, occaſioned by the obſtruction of any cuſtomary evacuation, generally requires bleeding. If that

* Sir John Pringle obſerves, that, though this diſeaſe may ſeem trifling, there is no one in the army that is more troubleſome to cure, as the infection often lurks in clothes, &c. and breaks out a ſecond, or even a third time. The ſame inconveniency occurs in private families, unleſs particular regard is paid to the changing or cleaning of their clothes, which laſt is by no means an eaſy operation.

does not ſucceed, other evacuations may be ſubſtituted in the room of thoſe which are obſtructed. At the ſame time, every method is to be taken to reſtore the uſual diſcharges, as not only the cure of the diſeaſe, but the patient's life, may depend on this.

A periodical looſeneſs ought never to be ſtopped. It is always an effort of nature to carry off ſome offending matter, which, if retained in the body, might have fatal effects. Children are very liable to this kind of looſeneſs, eſpecially while toothing. It is, however, ſo far from being hurtful to them, that ſuch children generally get their teeth with leſs trouble. If theſe looſe ſtools ſhould at any time prove ſour or griping, a tea-ſpoonful of magneſia alba, with four or five grains of rhubarb, may be given to the child in a little panada, or any other food. This, if repeated, three or four times, will generally correct the acidity, and carry off the griping ſtools.

From whatever cauſe a looſeneſs proceeds, when it is found neceſſary to check it, the diet ought to conſiſt of rice boiled with milk, and flavoured with cinnamon; rice-jelly; ſago, with red port; and the lighter ſorts of fleſh-meat roaſted. The drink may be thin water-gruel, rice water, or weak broth made from lean veal, or with a ſheep's head, as being more gelatinous than mutton, beef, or chicken-broth. *Buchan.*

Obſtructions in young Girls.

After a female has arrived at that period of life when the *menſes* uſually begin to flow, and they do not appear, but, on the contrary, her health and ſpirits begin to decline, I would adviſe, inſtead of ſhutting the poor girl up in the houſe, and doſing her with ſteel, aſafœtida, and other nauſeous drugs, to place her in a ſituation where ſhe can enjoy the benefit of free air and agreeable company. There let her eat wholeſome food, take ſufficient exerciſe, and amuſe herſelf in the moſt agreeable manner; and we have little reaſon to fear, but nature, thus aſſiſted, will do her proper work. Indeed ſhe ſeldom fails, unleſs where the fault is on our ſide.

This diſcharge, in the beginning, is ſeldom ſo inſtantaneous as to ſurpriſe females unawares. It is generally preceded by ſymptoms which foretel its approach; as a ſenſe of heat, weight, and dull pain in the loins; diſtention and hardneſs of the breaſts; head-ach; loſs of appetite; laſſitude; paleneſs

neſs of the countenance; and ſometimes a ſlight degree of fever. When theſe ſymptoms appear about the age at which the menſtrual flux uſually begins, every thing ſhould be carefully avoided which may obſtruct that neceſſary and ſalutary evacuation; and all means uſed to promote it; as ſitting frequently over the ſteam of warm water, drinking warm diluting liquors, &c.

After the *menſes* have once begun to flow, the greateſt care ſhould be taken to avoid every thing that may tend to obſtruct them. Females ought to be exceeding cautious of what they eat or drink at the time they are out of order. Every thing that is cold, or apt to ſour on the ſtomach, ought to be avoided; as fruit, butter-milk, and ſuch like. Fiſh, and all kinds of food that are hard of digeſtion, are alſo to be avoided. As it is impoſſible to mention every thing that may diſagree with individuals at this time, I would recommend it to every female to be very attentive to what diſagrees with herſelf, and carefully to avoid it.

From whatever cauſe this flux is obſtructed, except in the ſtate of pregnancy, proper means ſhould be uſed to reſtore it. For this purpoſe, I would recommend ſufficient exerciſe, in a dry, open, and rather cool air; wholeſome diet, and if the body be weak and languid, generous liquors; alſo cheerful company, and all manner of amuſements. If theſe fail, recourſe muſt be had to medicine.

When obſtructions proceed from a weak relaxed ſtate of the ſolids, ſuch medicines as tend to promote digeſtion, to brace the ſolids, and aſſiſt the body in preparing good blood, ought to be uſed. The principal of theſe are iron, and the Peruvian bark, with all other bitter and aſtringent medicines. Filings of iron may be infuſed in wine or ale, two or three ounces to an Engliſh quart, and after it has ſtood for two or three weeks, it may be filtered, and about half a wine glaſs of it taken twice a-day: or prepared ſteel may be taken in the doſe of half a drachm, mixed with a little honey, or treacle, three or four times a-day. The bark, and other bitters, may either be taken in ſubſtance, or infuſion, as is moſt agreeable to the patient.

But the menſtrual flux may be too great, as well as too ſmall. When this happens, the patient becomes weak, the colour pale, the appetite and digeſtion are bad, and œdematous ſwellings of the feet, dropſies, and conſumptions enſue. This frequently happens to women about the age of forty-

five or fifty, and is very difficult to cure. It may proceed from a ſedentary life, a full diet, conſiſting chiefly of ſalted, high ſeaſoned, or acrid food; the uſe of ſpiritous liquors; exceſſive fatigue; relaxation; a diſſolved ſtate of the blood; violent paſſions of the mind, &c.

The treatment of this diſeaſe muſt be varied according to its cauſe. When it is occaſioned by any error in the patient's regimen, an oppoſite courſe to that which induced the diſorder muſt be purſued, and ſuch medicines taken as have a tendency to reſtrain the flux, and counteract the morbid affections of the ſyſtem from whence it proceeds. *Arbuthnot.*

The Bleeding and Blind Piles.

A diſcharge of blood from the hœmorrhoidal veſſels, is called the *bleeding piles.* When the veſſels only ſwell, and diſcharge no blood, but are exceeding painful, the diſeaſe is called the *blind piles.*

A flux of blood from the *anus* is not always to be treated as a diſeaſe. It is even more ſalutary than bleeding at the noſe, and often prevents or carries off diſeaſes. It is peculiarly beneficial in the gout, rheumatiſm, aſthma, and hypochondrical complaints; and often proves critical in colics, and inflammatory fevers.

In the management of the patient, regard muſt be had to his habit of body, his age, ſtrength, and manner of living. A diſcharge which might be exceſſive, and prove hurtful to one, may be very moderate, and even ſalutary to another. That only is to be eſteemed dangerous which continues too long, and is in ſuch quantity as to waſte the patient's ſtrength, hurt digeſtion, nutrition, and other functions neceſſary to life.

When this is the caſe, the diſcharge muſt be checked by a proper regimen, and aſtringent medicines. The diet muſt be cool, but nouriſhing, conſiſting chiefly of bread, milk, cooling vegetables, and broths. The drink may be chalybeate water, orange whey, decoctions or infuſions of the aſtringent and mucilaginous plants, as the tormentil root, biſtort, the marſh-mallow roots, &c.

The Peruvian bark is likewiſe proper in this caſe, both as a ſtrengthener and aſtringent: half a drachm of it may be taken in a glaſs of red wine, ſharpened with a few drops of the elixir of vitriol, three or four times a-day.

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The bleeding piles are ſometimes periodical, and return regularly once a month, or once in three weeks. In this caſe, they are always to be conſidered as a ſalutary diſcharge, and by no means to be ſtopped. Some have entirely ruined their health by ſtopping a periodical diſcharge of blood from the hœmorrhodial veins.

In the *blind piles*, bleeding is generally of uſe. The diet muſt be light and thin, and the drink cool and diluting. It is likewiſe neceſſary that the body be kept gently open. This may be done by ſmall doſes of the flowers of brimſtone and cream of tartar. They may be mixed in equal quantities, and a tea-ſpoonful taken two or three times a-day, or oftener if neceſſary. Or an ounce of the flowers of brimſtone, and half an ounce of purified nitre, may be mixed with three or four ounces of the lenitive electuary, and a tea-ſpoonful of it taken three or four times a-day.

Various ointments, and other external applications, are recommended in the piles; but I do not remember to have ſeen any effects from theſe worth mentioning. Their principal uſe is to keep the part moiſt, which may be done as well by a ſoft poultice, or an emollient cataplaſm. When the pain, however, is very great, a liniment made of two ounces of emollient ointment, and half an ounce of liquid laudanum, beat up with the yolk of an egg, may be applied. *Tiſſot. Buchan.*

The Quinſey, or Inflammation of the Throat.

In general, it proceeds from the ſame cauſes as other inflammatory diſorders, *viz.* an obſtructed perſpiration, or whatever heats or inflames the blood. An inflammation of the throat is often occaſioned by omitting ſome part of the covering uſually worn about the neck, by drinking cold liquor when the body is warm, by riding or walking againſt a cold northerly wind, or any thing that greatly cools the throat, and parts adjacent. It may likewiſe proceed from the neglect of bleeding, purging, or any other cuſtomary evacuation.

The inflammation of the throat is evident from inſpection, the parts appearing red and ſwelled; beſides, the patient complains of pain in ſwallowing. His pulſe is quick and hard, with other ſymptoms of a fever. If blood be let, it is generally covered with a tough coat of a whitiſh colour, and the

the patient ſpits a tough phlegm. As the ſwelling and inflammation increaſe, the breathing and ſwallowing become more difficult; the pain affects the ears; the eyes generally appear red, and the face ſwells. The patient is often obliged to keep himſelf in an erect poſture, being in danger of ſuffocation; there is a conſtant nauſea, or inclination to vomit, and the drink, inſtead of paſſing into the ſtomach, is often returned by the noſe. The patient is frequently ſtarved at laſt, merely from an inability to ſwallow any kind of food.

When the breathing is laborious, with ſtraitneſs of breaſt, and anxiety, the danger is great. Though the pain in ſwallowing be very great, yet while the patient breathes eaſy, there is not ſo much danger. An external ſwelling is no unfavourable ſymptom; but if it ſuddenly falls, and the diſeaſe affects the breaſt, the danger is very great. When a quinſey is the conſequence of ſome other diſeaſe, which has already weakened the patient, his ſituation is dangerous. A frothing at the mouth, with a ſwelled tongue, a pale, ghaſtly countenance, and coldneſs of the extremities, are fatal ſymptoms.

It is highly neceſſary that the patient be kept eaſy and quiet. Violent affections of the mind, or great efforts of the body, may prove fatal. He ſhould never even attempt to ſpeak but in a low voice. Such a degree of warmth as to promote a conſtant, gentle ſweat, is proper. When the patient is in bed, his head ought to be raiſed a little higher than uſual.

It is peculiarly neceſſary that the neck be kept warm; for which purpoſe ſeveral folds of ſoft flannel may be wrapped round it. That alone will often remove a ſlight complaint of the throat, eſpecially if applied in due time. We cannot here omit obſerving the propriety of a cuſtom which prevails among the peaſants of this country:—When they feel any uneaſineſs of the throat, they wrap a ſtocking about it all night. So effectual is this remedy, that in many places it paſſes for a charm, and the ſtocking is applied with particular ceremonies. The cuſtom, however, is undoubtedly a good one, and ſhould never be neglected. When the throat has been thus wrapped up all night, it muſt not be expoſed to the cold air through the day, but a handkerchief, or a piece of flannel kept about it till the inflammation be removed.

The jelly of black currants is a medicine very much in eſteem for complaints of the throat; and indeed it is of ſome

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uſe. It ſhould be almoſt conſtantly kept in the mouth, and ſwallowed down leiſurely. It may likewiſe be mixed in the patient's drink, or taken any other way. When it cannot be obtained, the jelly of red currants, or of mulberries, may be uſed in its ſtead.

Gargles for the throat are very beneficial. They may be made of ſage tea, with a little vinegar and honey, or by adding to half an Engliſh pint of the pectoral decoction, two or three ſpoonfuls of honey, and the ſame quantity of currant jelly. This may be uſed three or four times a day; and if the patient be troubled with tough viſcid phlegm, the gargle may be rendered more ſharp and cleanſing, by adding to it a tea-ſpoonful of the ſpirit of *ſal ammoniac*. Some recommend gargles made of a decoction of the leaves or bark of the blackberry buſh; but where the jelly can be had, this is unneceſſary.

An inflammation of the throat being a moſt acute and dangerous diſtemper, which ſometimes takes off the patient very ſuddenly, it will be proper, as ſoon as the ſymptoms appear, to bleed in the arm, or rather in the jugular vein, and to repeat the operation as circumſtances require.

It ſometimes happens, before the ulcer breaks, that the ſwelling is ſo great, as entirely to prevent any thing from getting down into the ſtomach. In this caſe the patient muſt inevitably periſh, unleſs he can be ſupported in ſome other way. This can only be done by nouriſhing clyſters of broth, or gruel, with milk, &c. Patients have often been ſupported by theſe for ſeveral days, till the tumour has broke; and afterwards they have recovered. *Huxham. Fothergil.*

The Rheumatiſm.

The *acute* rheumatiſm commonly begins with wearineſs, ſhivering, a quick pulſe, reſtleſſneſs, thirſt, and other ſymptoms of a fever. Afterwards the patient complains of flying pains, which are increaſed by the leaſt motion. Theſe at laſt fix in the joints, which are often attended with ſwelling and inflammation. If blood be let in this diſeaſe, it has generally the ſame appearance as in the pleuriſy.

In this kind of rheumatiſm, the treatment of the patient is nearly the ſame as in an acute or inflammatory fever.

The chronic rheumatiſm is ſeldom attended with any conſiderable degree of fever, and is generally confined to ſome particular

particular part of the body, as the ſhoulders, the back, or the loins. There is ſeldom any inflammation or ſwelling in this caſe. Perſons in the decline of life are moſt ſubject to the chronic rheumatiſm. In ſuch patients it often proves extremely obſtinate, and ſometimes incurable.

In this kind of rheumatiſm, the regimen ſhould be nearly the ſame as in the acute. Cool and diluting diet, conſiſting chiefly of vegetable ſubſtances, as ſtewed prunes, coddled apples, currants or gooſeberries boiled in milk, is moſt proper. Arbuthnot ſays, "If there be a ſpecific in aliment for the "rheumatiſm, it is certainly whey;" and adds, "That he "knew a perſon ſubject to this diſeaſe, who could never be "cured by any other method but a diet of whey and bread." He likewiſe ſays, "That cream of tartar in water gruel, "taken for ſeveral days, will eaſe rheumatic pains conſi-"derably." This I have often experienced, but found it always more efficacious when joined with gum guaiacum.

What I have generally found anſwer better than either of theſe, in obſtinate fixed rheumatic pains, is the *warm plaſter*, made as follows: "Take of gum plaſter, one ounce; bliſ-"tering plaſter, two drachms; melt them together over a "gentle fire." I have likewiſe known a plaſter of Burgundy pitch, worn for ſome time on the part affected, give great relief in rheumatic caſes. Dr. Alexander ſays, "He has fre-"quently cured many obſtinate rheumatic pains, by rubbing "the part affected with tincture of cantharides." When the common tincture did not ſucceed, he uſed it of a double or treble ſtrength. Cupping upon the part affected is likewiſe very often beneficial, and is greatly preferable to the application of leeches.

There are ſeveral of our own domeſtic plants which may be uſed with advantage in the rheumatiſm. One of the beſt, is the white *muſtard*. A table-ſpoonful of the ſeed of this plant may be taken twice or thrice a day, in a glaſs of water or ſmall wine. The water trefoil is likewiſe of great uſe in this complaint. It may be infuſed in wine or ale, or drank in form of tea. The ground-ivy, camomile, and ſeveral other bitters, are alſo beneficial, and may be uſed in the ſame manner. No benefit however is to be experienced from theſe, unleſs they be taken for a conſiderable time. *Tiſſot. Arbuthnot.*

The Rickets.

As this diſeaſe is often attended with evident ſigns of weakneſs and relaxation, our chief aim in the cure muſt be to brace and ſtrengthen the ſolids, and to promote digeſtion, and the due preparation of the fluids. Theſe important ends will be beſt anſwered by wholeſome nouriſhing diet, ſuited to the age and ſtrength of the patient, open dry air, and ſufficient exerciſe. If the child has a bad nurſe, who either neglects her duty, or does not underſtand it, ſhe ſhould be changed. If the ſeaſon be cold, the child ought to be kept warm; and when the weather is hot, it ought to be kept cool; as ſweating is apt to weaken it, and too great a degree of cold has the ſame effect. The limbs ſhould be rubbed frequently with a warm hand, and the child kept as cheerful as poſſible.

The diet ought to be dry and nouriſhing, as good bread, roaſted fleſh, &c. Biſcuit is generally reckoned the beſt bread, and pigeons, pullets, veal, rabbits, or mutton, roaſted or minced, are the moſt proper fleſh. If the child be too young for fleſh meats, he may have rice, millet, or pearl barley, boiled with raiſins, to which may be added a little wine and ſpice. His drink may be good claret, mixed with an equal quantity of water. Thoſe who cannot afford claret, may give the child now and then a wine-glaſs of mild ale, or good porter.

Sometimes iſſues have been found beneficial in this diſeaſe. They are peculiarly neceſſary for children who abound with groſs humours. An infuſion of the Peruvian bark, in wine or ale, would be of ſervice, were it poſſible to bring children to take it. I might here mention many other medicines which have been recommended for the rickets; but as there is far more danger in truſting to theſe, than in neglecting them altogether, I chuſe rather to paſs them over, and to recommend a proper regimen as the thing chiefly to be depended upon. *Buchan.*

The Scurvy.

This diſeaſe may be known by unuſual wearineſs, heavineſs, and difficulty of breathing, eſpecially after motion; rottenneſs of the gums, which are apt to bleed on the ſlighteſt touch;

touch; a ſtinking breath; frequent bleeding at the noſe; crackling of the joints; difficulty of walking; ſometimes a ſwelling, and ſometimes a falling away of the legs, on which there are livid, yellow, or violet-coloured ſpots; the face is generally of a pale or leaden colour. As the diſeaſe advances, other ſymptoms come on; as rottenneſs of the teeth, hæmorrhages, or diſcharges of blood from different parts of the body, foul obſtinate ulcers, pains in various parts, eſpecially about the breaſt, dry ſcaly eruptions all over the body, &c. At laſt, a waſting or hectic fever comes on, and the miſerable patient is often carried off by a dyſentery, a diarrhæa, a dropſy, the palſy, fainting fits, or a mortification of ſome of the bowels.

I know no way of curing this diſeaſe, but by purſuing a plan directly oppoſite to that which brings it on. It proceeds from a vitiated ſtate of the humours, occaſioned by errors in diet, air, exerciſe; and theſe cannot be removed but by a proper attention to theſe important articles.

If the patient has been obliged to breathe a cold, damp, or confined air, he ſhould be removed, as ſoon as poſſible, to a dry, open, and moderately warm one. If there is reaſon to believe that the diſeaſe proceeds from a ſedentary life, or depreſſing paſſions, as grief, fear, &c. the patient muſt take daily as much exerciſe in the open air as he can bear, and his mind ſhould be diverted by cheerful company, and other amuſements. Nothing has a greater tendency either to prevent or remove this diſeaſe, than conſtant cheerfulneſs and good humour. But this, alas! is ſeldom the lot of perſons afflicted with the ſcurvy; they are generally ſurly, peeviſh, and moroſe.

When the ſcurvy has been brought on by a long uſe of ſalted proviſions, the proper medicine is a diet conſiſting of freſh vegetables; as oranges, apples, lemons, limes, tamarinds, water creſſes, ſcurvy graſs, brook lime, &c. The uſe of theſe, with milk, pot herbs, new bread, and freſh beer or cyder, will ſeldom fail to remove a ſcurvy of this kind, if taken before it be too far advanced; but to have this effect, they muſt be perſiſted in for a conſiderable time.

I have often ſeen very extraordinary effects in the land-ſcurvy, from a milk diet. This preparation of nature, is a mixture of animal and vegetable properties, which of all others is the moſt fit for reſtoring a decayed conſtitution, and removing that particular acrimony of the humours which

ſeems

ſeems to conſtitute the very eſſence of the ſcurvy, and many other diſeaſes. But people deſpiſe this wholeſome and nouriſhing food, becauſe it is cheap; and devour with greedineſs fleſh and fermented liquors, while milk is only deemed fit for their hogs.

The moſt proper drink in the ſcurvy is whey or buttermilk. When theſe cannot be had, ſound cyder, perry, or ſpruce beer, may be uſed. Wort has likewiſe been found to be a proper drink in the ſcurvy, and may be uſed at ſea, as malt will keep during the longeſt voyage. A decoction of the tops of the ſpruce fir, is likewiſe proper. It may be drank in the quantity of an Engliſh pint twice a day. Tar water may be uſed for the ſame purpoſe, or decoctions of any of the mild mucilaginous vegetables; as ſarſaparilla, marſhmallow roots, &c. Infuſions of the bitter plants, as groundivy, the leſſer centaury, marſh trefoil, &c. are likewiſe beneficial. I have ſeen the peaſants in ſome parts of Britain expreſs the juice of the laſt-mentioned plant, and drink it with good effect in thoſe foul ſcorbutic eruptions with which they are often troubled in the ſpring ſeaſon.

A ſlight degree of ſcurvy may be carried off by frequently ſucking a little of the juice of a bitter orange, or a lemon. When the diſeaſe affects the gums only, this practice, if continued for ſome time, will generally carry it off. We would, however, recommend the bitter orange, as greatly preferable to lemon; it ſeems to be as good a medicine, and is not near ſo hurtful to the ſtomach. Perhaps our own ſorrel may be little inferior to either of them.

All kinds of ſallad are good in the ſcurvy, and ought to be eat very plentifully, as ſpinach, lettuce, parſley, celery, endive, radiſh, dandelion, &c. It is amazing to ſee how ſoon freſh vegetables in the ſpring cure the brute animals of of any ſcab or foulneſs which is upon their ſkins. It is reaſonable to ſuppoſe, that their effects would be as great upon the human ſpecies, were they uſed in proper quantity for ſufficient length of time. *Buchan. Chambers.*

Spitting of Blood, &c.

Spontaneous, or involuntary diſcharges of blood, often happen from various parts of the body. Theſe, however, are ſo far from being always dangerous, that they prove often ſalutary. When ſuch diſcharges are critical, which is frequently,

quently the case in fevers, they ought not to be stopped. Nor indeed is it proper at any time to stop them, unless they be so great as to endanger the patient's life. Most people, afraid of the smallest discharge of blood from any part of the body, fly immediately to the use of styptic and astringent medicines, by which means an inflammation of the brain, or some other fatal disease is occasioned, which, had the discharge been allowed to go on, might have been prevented.

In the early part of life, bleeding at the nose is very common. Those who are further advanced in years, are more liable to hœmoptoe, or discharge of blood from the lungs. After the middle period of life, hœmorrhoidal fluxes are most common; and in the decline of life, discharges of blood from the urinary passages.

Involuntary fluxes of blood may proceed from very different, and often from quite opposite causes. Sometimes they are owing to a particular construction of the body, as a sanguine temperament, a laxity of the vessels, a plethoric habit, &c. At other times they proceed from a determination of the blood towards one particular part, as the head, the hœmorrhoidal veins, &c. They may likewise proceed from an inflammatory disposition of the blood, in which case there is generally some degree of fever; this likewise happens when the flux is occasioned by an obstructed perspiration, or a stricture upon the skin, the bowels, or any particular part of the system.

The cure of an hœmorrhage must be adapted to its cause. When it proceeds from too much blood, or a tendency to inflammation, bleeding, with gentle purges, and other evacuations, will be necessary. It will likewise be proper for the patient in this case to live chiefly upon a vegetable diet, to avoid all strong liquors, and food that is of an acrid, hot, or stimulating quality. The body should be kept cool, and the mind easy.

When an hœmorrhage is owing to a putrid, or dissolved state of the blood, the patient ought to live chiefly upon acid fruits, with milk, and vegetables of a nourishing nature, as sago, salop, &c. His drink may be wine diluted with water, and sharpened with the juice of lemon, vinegar, or spirits of vitriol. The best medicine in this case is the Peruvian bark, which may be taken according to the urgency of the symptoms.

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When a flux of blood is the effect of acrid food, or of ſtrong ſtimulating medicines, the cure is to be effected by ſoft and mucilaginous diet. The patient may likewiſe take frequently about the bulk of a nutmeg of Locatelli's balſam, or the ſame quantity of ſperma-ceti.

When an obſtructed perſpiration, or a ſtricture upon any part of the ſyſtem is the cauſe of an hœmorrhage, it may be removed by drinking warm diluting liquors, lying a-bed, bathing the extremities in warm water, &c. *Tiſſot.*

The Aphthæ, or Thruſh.

The aphthœ are little whitiſh ulcers affecting the whole inſide of the mouth, tongue, throat, and ſtomach of infants. Sometimes they reach through the whole inteſtinal canal; in which caſe they are very dangerous, and often put an end to the infant's life.

If the aphthœ are of a pale colour, pellucid, few in number, ſoft, ſuperficial, and fall eaſily off, they are not dangerous; but if opaque, yellow, brown, black, thick, or running together, they ought to be dreaded.

The moſt proper medicines for the aphthœ, are vomits, and gentle laxatives. Five grains of rhubarb, and half a drachm of *magneſia alba*, may be rubbed together, and divided into ſix doſes, one of which may be given to the infant every four or five hours till they operate. Theſe powders may either be given in the child's food, or a little of the ſyrup of pale roſes, and may be repeated as often as is found neceſſary to keep the body open. It is common, in this caſe, to adminiſter calomel; but as that medicine ſometimes occaſions gripes, it ought always to be given to infants with caution.

Many things have been recommended for gargling the mouth and throat in this diſeaſe; but it is not eaſy to apply theſe in very young infants. I would, therefore, recommend it to the nurſe to rub the child's mouth frequently with a little borax and honey; or with the following mixture:— Take fine honey, an ounce, borax, a drachm, burnt allum, half a drachm, roſe-water, two drachms; mix them together. A very proper application in this caſe, is a ſolution of ten or twelve grains of white vitriol in eight ounces of barley-water. Theſe may be applied with the finger, or by means of a bit of ſoft rag tied to the end of a probe. *Buchan.*

The Tooth-ach.

This diſeaſe is ſo well known, that it needs no deſcription. It has great affinity with the rheumatiſm, and often ſucceeds pains of the ſhoulders, and other parts of the body.

It may proceed from obſtructed perſpiration, or any of the other cauſes of inflammation. I have often known the tooth-ach occaſioned by neglecting ſome part of the uſual coverings of the head, by ſitting with the bare head near an open window, or expoſing it any how to a draught of cold air. Food or drink taken either too hot or too cold, is very hurtful to the teeth. Great quantities of ſugar, or other ſweetmeats, are likewiſe hurtful. Nothing is more deſtructive to the teeth than cracking nuts, or chewing any kind of hard ſubſtances. Picking the teeth with pins, needles, or any thing that may hurt the enamel with which they are covered, does great miſchief, as the tooth is ſure to be ſpoiled whenever any thing gets into it. Breeding women are very ſubject to the tooth-ach, eſpecially during the firſt three or four months of pregnancy. The tooth-ach often proceeds from ſcorbutic humours affecting the gums. In this caſe the teeth are ſometimes waſted, and fall out without any conſiderable degree of pain. The more immediate cauſe of the tooth-ach is a rotten or *carious* tooth.

In order to relieve the tooth-ach, we muſt firſt endeavour to draw off the humours from the part affected. This may be done by mild purgatives, ſcarifying the gums, or applying leeches to them, and bathing the feet frequently with warm water. The perſpiration ought likewiſe to be promoted, by drinking freely of weak wine whey, or other diluting liquors, with ſmall doſes of nitre. Vomits too, have often an exceeding good effect in the tooth-ach. It is ſeldom ſafe to adminiſter opiates, or any kind of heating medicines, or even to draw a tooth till proper evacuations have been premiſed, and theſe alone will often effect the cure.

If this fails, and the pain and inflammation ſtill increaſe, a ſuppuration may be expected, to promote which, a toaſted fig ſhould be held between the gums and the cheek; bags filled with boiled camomile flowers, flowers of elder, or the like, may be applied near the part affected, with as great a degree of warmth as the patient can bear, and renewed as they grow cool. The patient may likewiſe receive the ſteam

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of warm water into his mouth, through an inverted funnel, or by holding his head over the mouth of a porringer filled with warm water, &c.

Such things as promote the diſcharge of ſaliva, or cauſe the patient to ſpit, are generally of ſervice. For this purpoſe, bitter, hot, or pungent vegetables may be chewed; as gentian, calamus aromaticus, or pellitory of Spain.

Opiates often relieve the tooth-ach. For this purpoſe a little cotton wet with laudanum may be held between the teeth; or a piece of ſticking plaiſter, about the bigneſs of a ſhilling, with a bit of opium in the middle of it, of a ſize not to prevent the ſticking of the other, may be laid on the temporal artery, where the pulſation is moſt ſenſible. *De la Motte* affirms, that there are few caſes wherein this will not give relief. If there be a hollow tooth, a ſmall pill made of equal parts of camphor and opium put into the hollow, is often beneficial. When this cannot be had, the hollow tooth may be filled with gum maſtich, wax, lead, or any ſubſtance that will ſtick in it, and keep out the external air.

Keeping the teeth clean has no doubt a tendency to prevent the tooth-ach. The beſt method of doing this is to waſh them daily with ſalt and water, a decoction of the bark, or with cold water alone. All bruſhing and ſcraping of the teeth is dangerous, and, unleſs it be performed with great care, does miſchief. *De la Motte. Buchan.*

The Bite of the Viper.

The greaſe of this animal rubbed into the wound, is ſaid to cure the bite. Though that is all the viper catchers generally do when bit, I ſhould not think it ſufficient for the bite of an enraged viper. It would be ſurely more ſafe to have the wound well ſucked *, and afterwards rubbed with warm ſallad oil. A poultice of bread and milk, ſoftened with

* The practice of ſucking out poiſons is very ancient, and indeed nothing can be more rational. When the bite cannot be cut out, this is the moſt likely way for extracting the poiſon. There can be no danger in performing this office, as the poiſon does no harm unleſs it be taken into the body by a wound. The perſon who ſucks the wound ought, however, to waſh his mouth frequently with ſallad oil, which will ſave him from even the leaſt inconveniency. The *Bſylli* in Africa, and the *Merſi* in Italy, are famed for curing the bites of poiſonous animals by ſucking the wound; and we are told that the Indians in North America practice the ſame at this day.

ſallad oil, ſhould likewiſe be applied to the wound; and the patient ought to drink freely of vinegar whey, or water-gruel with vinegar in it, to make him ſweat. Vinegar is one of the beſt medicines that can be uſed in any kind of poiſon, and ought to be taken very liberally. If the patient be ſick, he may take a vomit. This courſe will be ſufficient to cure the bite of any of the poiſonous animals of this country.

The Sting of Waſps, Hornets, Bees, &c.

The ſtings of theſe poiſonous inſects are ſeldom attended with danger, unleſs when a perſon happens to be ſtung by a great number of them at the ſame time; in which caſe ſomething ſhould be done to abate the inflammation and ſwelling. Some, for this purpoſe, apply honey, others lay pounded parſley to the part. A mixture of vinegar and Venice treacle is likewiſe recommended; but I have always found rubbing the part with warm ſallad oil ſucceed very well. Indeed, when the ſtings are ſo numerous as to endanger the patient's life, which is ſometimes the caſe, he muſt not only have oily poultices applied to the part, but muſt likewiſe be bled, and take ſome cooling medicines, as nitre, or cream of tartar, and ſhould drink plentifully of diluting liquors. *Buchan.*

Worms.

Though numberleſs medicines are extolled for killing and expelling worms, yet no diſeaſe more frequently baffles the phyſician's ſkill. In general, the moſt proper medicines for their expulſion, are ſtrong purgatives; and to prevent their breeding, ſtomachic bitters, with now and then a glaſs of good wine.

The beſt purge for an adult is jalap and calomel. Five and twenty or thirty grains of the former, with ſix or ſeven of the latter, mixed in ſyrup, may be taken early in the morning, for a doſe. It will be proper that the patient keep the houſe all day, and drink nothing cold. The doſe may be repeated once or twice a week, for a fortnight or three weeks. On the intermediate days, the patient may take a drachm of the powder of tin, twice or thrice a-day, mixed with ſyrup, honey, or treacle.

Thoſe who do not chuſe to take calomel, may make uſe of the bitter purgatives; as aloes, hiera picra, tincture of ſenna, and rhubarb, &c.

Oily

Oily medicines are ſometimes found beneficial for expelling worms. An ounce of ſallad oil and a table-ſpoonful of common ſalt may be taken in a glaſs of red port wine thrice a-day, or oftener, if the ſtomach will bear it. But the more common form of uſing oil is in clyſters. Oily clyſters, ſweetened with ſugar or honey, are very efficacious in bringing away the ſhort round worms called *aſcardes*, and likewiſe the *teres*.

I have frequently known thoſe big bellies, which in children are commonly reckoned a ſign of worms, quite removed by giving them white ſoap in their pottage, or other food. Tanſy, garlic, and rue, are all good againſt worms, and may be uſed various ways. I might have mentioned many other plants, both for external and internal uſe, as the cabbage-bark, &c. but think the powder of tin, with Ethiops mineral, and the purges of rhubarb and calomel, are more to be depended on.

Ball's purging vermifuge powder is a very powerful medicine. It is made of equal parts of rhubarb, ſcammony, and calomel, with as much double refined ſugar as is equal to the weight of all the other ingredients. Theſe muſt be well mixed together, and reduced to a fine powder. The doſe for a child, is from ten grains to twenty, once or twice a week. An adult may take a drachm for a doſe.

Parents who would preſerve their children from worms ought to allow them plenty of exerciſe in the open air; to take care that their food be wholeſome and ſufficiently ſolid; and, as far as poſſible, to prevent their eating raw herbs, roots, or green traſhy fruits. It will not be amiſs to allow a child who is ſubject to worms, a glaſs of red wine after meals; as every thing that braces and ſtrengthens the ſtomach is good both for preventing and expelling theſe vermin. *Ball. Buchan.*

General Inſtructions, which will, if followed, infallibly prolong Life.

An attention to diet is not only neceſſary to the preſervation of health, but is likewiſe of importance in the cure of diſeaſes. Every intention in the cure of many diſeaſes, may be anſwered by diet alone. Its effects, indeed, are not always ſo quick as thoſe of medicine; but they are generally more laſting. Beſides, it is neither ſo diſagreeable to the pa-

tient, nor ſo dangerous as medicine, and is always more eaſily obtained.

Though *moderation* be the chief rule with regard to the quantity, yet the quality of food merits a further conſideration. Animal, as well as vegetable food, may be rendered unwholeſome by being kept too long. All animal ſubſtances have a natural tendency to putrefaction; and, when that has proceeded too far, they not only become offenſive to the ſenſes, but hurtful to health.

Animals which feed groſsly, as tame ducks, hogs, &c. are neither ſo eaſily digeſted, nor afford ſuch wholeſome nouriſhment as others. No animal can be wholeſome that does not take ſufficient exerciſe. Moſt of our ſtalled cattle are crammed with groſs food, but not allowed exerciſe nor free air; by which means they indeed grow fat, but their humours, not being properly prepared or aſſimilated, remain crude, and occaſion indigeſtions, groſs humours, and oppreſſion of the ſpirits, in thoſe who feed upon them.

Animals are often rendered unwholſome by being overheated. Exceſſive heat cauſes a fever, exalts the animal ſalts, and mixes the blood ſo intimately with the fleſh, that it cannot be ſeparated. For this reaſon, butchers ſhould be ſeverely puniſhed who over-drive their cattle. No perſon would chuſe to eat the fleſh of an animal who had died in a high fever; yet that is the caſe with all over-drove cattle; and the fever is often raiſed even to the degree of madneſs.

But this is not the only way by which butchers render meat unwholſome. The abominable cuſtom of filling the cellular membrane of animals with air, in order to make them appear fat, is every day practiſed. This not only ſpoils the meat, and renders it unfit for keeping, but is ſuch a dirty trick, that the very idea of it is ſufficient to diſguſt a perſon of any delicacy at every thing which comes from the ſhambles. Who can bear the thought of eating meat which has been blown up with air from the lungs of a dirty fellow, perhaps labouring under the very worſt of diſeaſes.

No people in the world eat ſuch quantities of animal food as the Engliſh, which is one reaſon why they are ſo generally tainted with the ſcurvy, and its numerous train of conſequences; low ſpirits, hypochondriaciſm, &c. Animal food was ſurely deſigned for man, and, with a proper mixture of vegetables, it will be found the moſt wholeſome; but to gorge beef, mutton, pork, fiſh, and fowl, twice or thrice a day,

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is certainly too much. All who value health ought to be contented with eating one meal of fleſh in the twenty-four hours, and this ought to conſiſt of one kind only.

Our aliment ought neither to be too moiſt nor too dry. Moiſt aliments relax the ſolids, and render the body feeble. Thus we ſee females, who live much on tea, and other watery diet, generally become weak, and unable to digeſt ſolid food. Hence proceed hyſterics, and all their dreadful conſequences. On the other hand, food that is too dry, renders the ſolids in a manner rigid, and the humours viſcid, which diſpoſes the body to inflammatory fevers, ſcurvies, and the like.

Much has been ſaid on the ill effects of tea in diet. They are, no doubt, numerous; but they proceed rather from the imprudent uſe of it, than from any bad qualities in the tea itſelf. Tea is now the univerſal breakfaſt in this part of the world; but the morning is ſurely the moſt improper time of the day for drinking it. Moſt delicate perſons, who, by the bye, are the greateſt tea drinkers, cannot eat any thing in the morning. If ſuch perſons, after faſting ten or twelve hours, drink four or five cups of tea, without eating almoſt any bread, it muſt hurt them. Good tea, taken in moderate quantity, not too ſtrong, nor too hot, nor drank upon an empty ſtomach, will ſeldom do harm; but if it be bad, which is often the caſe, or ſubſtituted in the room of ſolid food, it muſt have many ill effects.

The liquid part of our aliment likewiſe claims our attention. Water is not only the baſis of moſt liquors, but alſo compoſes a great part of our ſolid food. Good water muſt therefore be of the greateſt importance in diet. The beſt water is that which is moſt pure, and free from any mixture of foreign bodies.

The common methods of rendering water clear by filtration, or ſoft by expoſing it to the ſun and air, &c. are ſo generally known, that it is unneceſſary to expend time in explaining them. I ſhall only, in general, adviſe all to avoid waters which ſtagnate long in ſmall ponds, or the like, as ſuch waters often become putrid, by the corruption of animal and vegetable bodies with which they abound. Even cattle frequently ſuffer by drinking, in dry ſeaſons, water which has ſtood long in ſmall reſervoirs, without being ſupplied by ſprings, or freſhened with ſhowers. All wells ought to be kept clean, and to have a free communication with the air.

As fermented liquors, notwithſtanding they have been exclaimed againſt by many writers, ſtill continue to be the common drink of almoſt every perſon who can afford them; I ſhall rather endeavour to aſſiſt people in the choice of theſe liquors, than to pretend to condemn what cuſtom has ſo firmly eſtabliſhed. It is not the moderate uſe of ſound fermented liquors which hurts mankind: it is exceſs, or uſing ſuch as are ill prepared, or vitiated.

All families who can, ought to prepare their own liquors. Since preparing and vending of liquors became one of the moſt general branches of buſineſs, every method has been tried to adulterate them. The great object, both to the makers and venders of liquors, is to render it intoxicating. But it is well known that this may be done by other ingredients than thoſe which ought to be uſed for making it ſtrong. It would be imprudent even to name thoſe things which are daily made uſe of to render liquors heady. Suffice it to ſay, that the practice is very common, and that all the ingredients uſed for this purpoſe are of a narcotic or ſtupefactive nature. But as all opiates are of a poiſonous quality, it is eaſy to ſee what muſt be the conſequences of their general uſe. Though they do not kill ſuddenly, yet they hurt the nerves, relax and weaken the ſtomach, and ſpoil the digeſtion.

I would recommend it to families, not only to prepare their own liquors, but likewiſe their bread. Bread is ſo neceſſary a part of diet, that too much care cannot be beſtowed in order to have it ſound and wholeſome. For this purpoſe, it is not only neceſſary that it be made of good grain, but likewiſe properly prepared, and kept free from all unwholeſome ingredients. This, however, we have reaſon to believe, is not always the caſe with bread prepared by thoſe who make a trade of vending it. Their object is rather to pleaſe the eye, than conſult the health.

Perſons whoſe ſolids are weak and relaxed, ought to avoid all viſcid food, or ſuch things as are hard of digeſtion. Their diet, however, ought to be nouriſhing; and they ſhould take plenty of exerciſe in the open air.

Such as abound with blood, ſhould be ſparing in the uſe of every thing that is highly nouriſhing, as fat meat, rich wines, ſtrong ale, and ſuch like. Their food ſhould conſiſt moſtly of bread and other vegetable ſubſtances; and their drink ought to be water, whey, or ſmall beer.

Fat

of bread and a glaſs of wine, or taking any other ſolid food, which plainly points out the method of preventing them.

It is a very common practice to eat a light breakfaſt and a heavy ſupper. This cuſtom ought to be reverſed. When people ſup late, their ſupper ſhould be very light, but the breakfaſt ought always to be ſolid. If any one eats a light ſupper, goes ſoon to bed, and riſes betimes in the morning, he will be ſure to find an appetite for his breakfaſt, and he may freely indulge it.

The ſtrong and healthy do not indeed ſuffer ſo much from faſting, as the weak and delicate; but they run great hazard from its oppoſite, viz. repletion. Many diſeaſes, eſpecially fevers, are the effect of a plethora, or too great fullneſs of the veſſels. Strong people, in high health, have generally a great quantity of blood and other humours. When theſe are ſuddenly increaſed, by an overcharge of rich and nouriſhing diet, the veſſels become too much diſtended, and obſtructions and inflammations enſue. Hence ſo many people are ſeized with inflammatory and eruptive fevers, after a feaſt or debauch.

All great and ſudden changes in diet are dangerous. What the ſtomach has been long accuſtomed to digeſt, although leſs wholeſome, will agree better with it than food of a more ſalutary nature which it has not been uſed to. When therefore a change becomes neceſſary, it ought always to be made gradually; a ſudden tranſition from a poor and low, to a rich and luxurious diet, or the contrary, might ſo diſturb the functions of the body as to endanger health, or even to occaſion death itſelf.

When I recommend regularity of diet, I would not be underſtood as condemning every ſmall deviation from it. It is next to impoſſible for people at all times to avoid ſome degree of exceſs, and living to much by rule might make even the ſmalleſt deviation dangerous. It may therefore be prudent to vary a little, ſometimes taking more, ſometimes leſs, than the uſual quantity of meat and drink, provided always that regard be had to moderation. *Lemery. Arbuthnot. Tiſſot. Buchan.*

MARKETING

Fat people ſhould not eat freely of oily, nouriſhing diet. They ought frequently to uſe radiſh, garlic, ſpices, or ſuch things as are heating, and promote perſpiration and urine. Their drink ſhould be water, coffee, tea, or the like; and they ought to take much exerciſe and little ſleep.

Thoſe who are too lean muſt follow an oppoſite courſe.

Such as are troubled with acidities, or whoſe food is apt to ſour on the ſtomach, ſhould live much on fleſh meats; and thoſe who are afflicted with hot, alkaline eructations, ought to uſe a diet conſiſting chiefly of acid vegetables.

People who are affected with the gout, low ſpirits, hypochondriac, or hyſteric diſorders, ought to avoid all flatulent food, every thing that is viſcid or hard of digeſtion, all ſalted or ſmoke-dried proviſions, and whatever is auſtere, acid, or apt to ſour on the ſtomach. Their food ſhould be light, ſpare, cool, and of an opening nature.

It is not only neceſſary for health that our diet be wholeſome, but alſo that it be taken at regular periods. Some imagine long faſting will atone for exceſs; but this, inſtead of mending the matter, generally makes it worſe. When the ſtomach and inteſtines are over diſtended with food, they loſe their proper tone, and, by long faſting, they become weak, and inflated with wind. Thus either gluttony or faſting deſtroys the powers of digeſtion.

The frequent repetition of aliment is not only neceſſary for repairing the continual waſte of our bodies, but likewiſe to keep the humours ſound and ſweet. Our humours, even in the moſt healthy ſtate, have a conſtant tendency to putrefaction, which can only be prevented by frequent ſupplies of freſh nouriſhment. When that is wanting too long, the putrefaction often proceeds ſo far, as to occaſion very dangerous fevers. From hence we may learn the neceſſity of regular meals. No perſon can enjoy a good ſtate of health, whoſe veſſels are either frequently overcharged, or the humours long deprived of freſh ſupplies of chyle.

Long faſting is extremely hurtful to young people; it not only vitiates their humours, but prevents their growth. Nor is it leſs injurious to the aged. Moſt perſons, in the decline of life, are afflicted with wind. This complaint is not only increaſed, but even rendered dangerous, and often fatal, by long faſting. Old people, when their ſtomachs are empty, are frequently ſeized with giddineſs, head-achs, and faintneſs. Theſe complaints may generally be removed by a bit

of

MARKETING TABLES, from ONE PENNY THREE FARTHINGS to THREE PENCE per POUND, &c.

No. of lbs &c.	1 Penny ¾ s.	d.	2 Pence. s.	d.	2 Pence ¼ l.	s.	d.	2 Pence ½ l.	s.	d.	2 Pence ¾ l.	s.	d.	3 Pence. l.	s.	d.
2	0	3½	0	4	0	0	4½	0	0	5	0	0	5½	0	0	6
3	0	5¼	0	6	0	0	6¾	0	0	7½	0	0	8¼	0	0	9
4	0	7	0	8	0	0	9	0	0	10	0	0	11	0	1	0
5	0	8¾	0	10	0	0	11¼	0	1	0½	0	1	1¾	0	1	3
6	0	10½	1	0	0	1	1½	0	1	3	0	1	4½	0	1	6
7	1	0¼	1	2	0	1	3¾	0	1	5½	0	1	7¼	0	1	9
8	1	2	1	4	0	1	6	0	1	8	0	1	10	0	2	0
9	1	3¾	1	6	0	1	8¼	0	1	10½	0	2	0¾	0	2	3
10	1	5½	1	8	0	1	10½	0	2	1	0	2	3½	0	2	6
11	1	7¼	1	10	0	2	0¾	0	2	3½	0	2	6¼	0	2	9
12	1	9	2	0	0	2	3	0	2	6	0	2	9	0	3	0
13	1	10¾	2	2	0	2	5¼	0	2	8½	0	2	11¾	0	3	3
14	2	0½	2	4	0	2	7½	0	2	11	0	3	2½	0	3	6
15	2	2¼	2	6	0	2	9¾	0	3	1½	0	3	5¼	0	3	9
16	2	4	2	8	0	3	0	0	3	4	0	3	8	0	4	0
17	2	5¾	2	10	0	3	2¼	0	3	6½	0	3	10¾	0	4	3
18	2	7½	3	0	0	3	4½	0	3	9	0	4	1½	0	4	6
19	2	9¼	3	2	0	3	6¾	0	3	11½	0	4	4¼	0	4	9
20	2	11	3	4	0	3	9	0	4	2	0	4	7	0	5	0
21	3	0¾	3	6	0	3	11¼	0	4	4½	0	4	9¾	0	5	3
22	3	2½	3	8	0	4	1½	0	4	7	0	5	0½	0	5	6
23	3	4¼	3	10	0	4	3¾	0	4	9½	0	5	3¼	0	5	9
24	3	6	4	0	0	4	6	0	5	0	0	5	6	0	6	0
25	3	7¾	4	2	0	4	8¼	0	5	2½	0	5	8¾	0	6	3
26	3	9½	4	4	0	4	10½	0	5	5	0	5	11½	0	6	6
27	3	11¼	4	6	0	5	0¾	0	5	7½	0	6	2¼	0	6	9
[28	4	1	4	8	0	5	3	0	5	10	0	6	5	0	7	0
29	4	2¾	4	10	0	5	5¼	0	6	0½	0	6	7¾	0	7	3
30	4	4½	5	0	0	5	7½	0	6	3	0	6	10½	0	7	6
31	4	6¼	5	2	0	5	9¾	0	6	5½	0	7	1¼	0	7	9
32	4	8	5	4	0	6	0	0	6	8	0	7	4	0	8	0
33	4	9¾	5	6	0	6	2¼	0	6	10½	0	7	6¾	0	8	3
34	4	11½	5	8	0	6	4½	0	7	1	0	7	9½	0	8	6
35	5	1¼	5	10	0	6	6¾	0	7	3½	0	8	0¼	0	8	9
36	5	3	6	0	0	6	9	0	7	6	0	8	3	0	9	0
37	5	4¾	6	2	0	6	11¼	0	7	8½	0	8	5¾	0	9	3
38	5	6½	6	4	0	7	1½	0	7	11	0	8	8½	0	9	6
39	5	8¼	6	6	0	7	3¾	0	8	1½	0	8	11¼	0	9	9
40	5	10	6	8	0	7	6	0	8	4	0	9	2	0	10	0
41	5	11¾	6	10	0	7	8¼	0	8	6½	0	9	4¾	0	10	3
42	6	1½	7	0	0	7	10½	0	8	9	0	9	7½	0	10	6
43	6	3¼	7	2	0	8	0¾	0	8	11½	0	9	10¼	0	10	9
44	6	5	7	4	0	8	3	0	9	2	0	10	1	0	11	0
45	6	6¾	7	6	0	8	5¼	0	9	4½	0	10	3¾	0	11	3
46	6	8½	7	8	0	8	7½	0	9	7	0	10	6½	0	11	6
47	6	10¼	7	10	0	8	9¾	0	9	9½	0	10	9¼	0	11	9
48	7	0	8	0	0	9	0	0	10	0	0	11	0	0	12	0
49	7	1¾	8	2	0	9	2¼	0	10	2½	0	11	2¾	0	12	3
50	7	3½	8	4	0	9	4½	0	10	5	0	11	5½	0	12	6
51	7	5¼	8	6	0	9	6¾	0	10	7½	0	11	8¼	0	12	9
52	7	7	8	8	0	9	9	0	10	10	0	11	11	0	13	0
53	7	8¾	8	10	0	9	11¼	0	11	0½	0	12	1¾	0	13	3
54	7	10½	9	0	0	10	1½	0	11	3	0	12	4½	0	13	6
55	8	0¼	9	2	0	10	3¾	0	11	5½	0	12	7¼	0	13	9
[56	8	2	9	4	0	10	6	0	11	8	0	12	10	0	14	0
[84	12	3	14	0	0	15	9	0	17	6	0	19	3	1	1	0
[100	14	7	16	8	0	18	9	1	0	10	1	2	11	1	5	0
[112	16	4	18	8	1	1	0	1	3	4	1	5	8	1	8	0

☞ Theſe Tables were intended to follow the laſt Receipt in Cooking—vide Page 479.

MARKETING TABLES, from THREEPENCE-FARTHING to FOURPENCE-HALFPENNY per POUND, &c.

No. of lbs &c	3 Pence ¼ l. s. d.	3 Pence ½ l. s. d.	3 Pence ¾ l. s. d.	4 Pence. l. s. d.	4 Pence ¼ l. s. d.	4 Pence ½ l. s. d.
2	0 0 6½	0 0 7	0 0 7½	0 0 8	0 0 8½	0 0 9
3	0 0 9¼	0 0 10½	0 0 11¼	0 1 0	0 1 0¾	0 1 1½
4	0 1 1	0 1 2	0 1 3	0 1 4	0 1 5	0 1 6
5	0 1 4¼	0 1 5½	0 1 6¾	0 1 8	0 1 9¼	0 1 10½
6	0 1 7½	0 1 9	0 1 10½	0 2 0	0 2 1½	0 2 3
7	0 1 10¾	0 2 0½	0 2 2¼	0 2 4	0 2 5¾	0 2 7½
8	0 2 2	0 2 4	0 2 6	0 2 8	0 2 10	0 3 0
9	0 2 5¼	0 2 7½	0 2 9¾	0 3 0	0 3 2¼	0 3 4½
10	0 2 8½	0 2 11	0 3 1½	0 3 4	0 3 6½	0 3 9
11	0 2 11¾	0 3 2½	0 3 5¼	0 3 8	0 3 10¾	0 4 1½
12	0 3 3	0 3 6	0 3 9	0 4 0	0 4 3	0 4 6
13	0 3 6¼	0 3 9½	0 4 0¾	0 4 4	0 4 7¼	0 4 10½
14	0 3 9½	0 4 1	0 4 4½	0 4 8	0 4 11½	0 5 3
15	0 4 0¾	0 4 4½	0 4 8¼	0 5 0	0 5 3¾	0 5 7½
16	0 4 4	0 4 8	0 5 0	0 5 4	0 5 8	0 6 0
17	0 4 7¼	0 4 11½	0 5 3¾	0 5 8	0 6 0¼	0 6 4½
18	0 4 10½	0 5 3	0 5 7½	0 6 0	0 6 4½	0 6 9
19	0 5 1¾	0 5 6½	0 5 11¼	0 6 4	0 6 8¾	0 7 1½
20	0 5 5	0 5 10	0 6 3	0 6 8	0 7 1	0 7 6
21	0 5 8¼	0 6 1½	0 6 6¾	0 7 0	0 7 5¼	0 7 10½
22	0 5 11½	0 6 5	0 6 10½	0 7 4	0 7 9½	0 8 3
23	0 6 2¾	0 6 8½	0 7 2¼	0 7 8	0 8 1¾	0 8 7½
24	0 6 6	0 7 0	0 7 6	0 8 0	0 8 6	0 9 0
25	0 6 9¼	0 7 3½	0 7 9¾	0 8 4	0 8 10¼	0 9 4½
26	0 7 0½	0 7 7	0 8 1½	0 8 8	0 9 2½	0 9 9
27	0 7 3¾	0 7 10½	0 8 5¼	0 9 0	0 9 6¾	0 10 1½
[28	0 7 7	0 8 2	0 8 9	0 9 4	0 9 11	0 10 6
29	0 7 10¼	0 8 5½	0 9 0¾	0 9 8	0 10 3¼	0 10 10½
30	0 8 1½	0 8 9	0 9 4½	0 10 0	0 10 7½	0 11 3
31	0 8 4¾	0 9 0½	0 9 8¼	0 10 4	0 10 11¾	0 11 7½
32	0 8 8	0 9 4	0 10 0	0 10 8	0 11 4	0 12 0
33	0 8 11¼	0 9 7½	0 10 3¾	0 11 0	0 11 8¼	0 12 4½
34	0 9 2½	0 9 11	0 10 7½	0 11 4	0 12 0½	0 12 9
35	0 9 5¾	0 10 2½	0 10 11¼	0 11 8	0 12 4¾	0 13 1½
36	0 9 9	0 10 6	0 11 3	0 12 0	0 12 9	0 13 6
37	0 10 0¼	0 10 9½	0 11 6¾	0 12 4	0 13 1¼	0 13 10½
38	0 10 3½	0 11 1	0 11 10½	0 12 8	0 13 5½	0 14 3
39	0 10 6¾	0 11 4½	0 12 2¼	0 13 0	0 13 9¾	0 14 7½
40	0 10 10	0 11 8	0 12 6	0 13 4	0 14 2	0 15 0
41	0 11 1¼	0 11 11½	0 12 9¾	0 13 8	0 14 6¼	0 15 4½
42	0 11 4½	0 12 3	0 13 1½	0 14 0	0 14 10½	0 15 9
43	0 11 7¾	0 12 6½	0 13 5¼	0 14 4	0 15 2¾	0 16 1½
44	0 11 11	0 12 10	0 13 9	0 14 8	0 15 7	0 16 6
45	0 12 2¼	0 13 1½	0 14 0¾	0 15 0	0 15 11¼	0 16 10½
46	0 12 5½	0 13 5	0 14 4½	0 15 4	0 16 3½	0 17 3
47	0 12 8¾	0 13 8½	0 14 8¼	0 15 8	0 16 7¾	0 17 7½
48	0 13 0	0 14 0	0 15 0	0 16 0	0 17 0	0 18 0
49	0 13 3¼	0 14 3½	0 15 3¾	0 16 4	0 17 4¼	0 18 4½
50	0 13 6½	0 14 7	0 15 7½	0 16 8	0 17 8½	0 18 9
51	0 13 9¾	0 14 10½	0 15 11¼	0 17 0	0 18 0¾	0 19 1½
52	0 14 1	0 15 2	0 16 3	0 17 4	0 18 5	0 19 6
53	0 14 4¼	0 15 5½	0 16 6¾	0 17 8	0 18 9¼	0 19 10½
54	0 14 7½	0 15 9	0 16 10½	0 18 0	0 19 1½	1 0 3
55	0 14 10¾	0 16 0½	0 17 2¼	0 18 4	0 19 5¾	1 0 7½
[56	0 15 2	0 16 4	0 17 6	0 18 8	0 19 10	1 1 0
[84	1 2 9	1 4 6	1 6 3	1 8 0	1 9 9	1 11 6
[100	1 7 1	1 9 2	1 11 3	1 13 4	1 15 5	1 17 6
112	1 10 4	1 12 8	1 15 0	1 17 4	1 19 8	2 2 0

MARKETING TABLES, from FOUR-PENCE THREE-FARTHINGS to SIX-PENCE per POUND, &c.

No. of lbs. &c.	4 Pence ¾ l.	s.	d.	5 Pence. l.	s.	d.	5 Pence ¼ l.	s.	d.	5 Pence ½ l.	s.	d.	5 Pence ¾ l.	s.	d.	6 Pence. l.	s.	d.
2	0	0	9½	0	0	10	0	0	10½	0	0	11	0	0	11½	0	1	0
3	0	1	2¼	0	1	3	0	1	3¾	0	1	4½	0	1	5¼	0	1	6
4	0	1	7	0	1	8	0	1	9	0	1	10	0	1	11	0	2	0
5	0	1	11¾	0	2	1	0	2	2¼	0	2	3½	0	2	4¾	0	2	6
6	0	2	4½	0	2	6	0	2	7½	0	2	9	0	2	10½	0	3	0
7	0	2	9¼	0	2	11	0	3	0¾	0	3	2½	0	3	4¼	0	3	6
8	0	3	2	0	3	4	0	3	6	0	3	8	0	3	10	0	4	0
9	0	3	6¾	0	3	9	0	3	11¼	0	4	1½	0	4	3¾	0	4	6
10	0	3	11½	0	4	2	0	4	4½	0	4	7	0	4	9½	0	5	0
11	0	4	4¼	0	4	7	0	4	9¾	0	5	0½	0	5	3¼	0	5	6
12	0	4	9	0	5	0	0	5	3	0	5	6	0	5	9	0	6	0
13	0	5	1¾	0	5	5	0	5	8¼	0	5	11½	0	6	2¾	0	6	6
14	0	5	6½	0	5	10	0	6	1½	0	6	5	0	6	8½	0	7	0
15	0	5	11¼	0	6	3	0	6	6¾	0	6	10½	0	7	2¼	0	7	6
16	0	6	4	0	6	8	0	7	0	0	7	4	0	7	8	0	8	0
17	0	6	8¾	0	7	1	0	7	5¼	0	7	9½	0	8	1¾	0	8	6
18	0	7	1½	0	7	6	0	7	10½	0	8	3	0	8	7½	0	9	0
19	0	7	6¼	0	7	11	0	8	3¾	0	8	8½	0	9	1¼	0	9	6
20	0	7	11	0	8	4	0	8	9	0	9	2	0	9	7	0	10	0
21	0	8	3¾	0	8	9	0	9	2¼	0	9	7½	0	10	0¾	0	10	6
22	0	8	8½	0	9	2	0	9	7½	0	10	1	0	10	6½	0	11	0
23	0	9	1¼	0	9	7	0	10	0¾	0	10	6½	0	11	0¼	0	11	6
24	0	9	6	0	10	0	0	10	6	0	11	0	0	11	6	0	12	0
25	0	9	10¾	0	10	5	0	10	11¼	0	11	5½	0	11	11¾	0	12	6
26	0	10	3½	0	10	10	0	11	4½	0	11	11	0	12	5½	0	13	0
27	0	10	8¼	0	11	3	0	11	9¾	0	12	4½	0	12	11¼	0	13	6
[28	0	11	1	0	11	8	0	12	3	0	12	10	0	13	5	0	14	0
29	0	11	5¾	0	12	1	0	12	8¼	0	13	3½	0	13	10¾	0	14	6
30	0	11	10½	0	12	6	0	13	1½	0	13	9	0	14	4½	0	15	0
31	0	12	3¼	0	12	11	0	13	6¾	0	14	2½	0	14	10¼	0	15	6
32	0	12	8	0	13	4	0	14	0	0	14	8	0	15	4	0	16	0
33	0	13	0¾	0	13	9	0	14	5¼	0	15	1½	0	15	9¾	0	16	6
34	0	13	5½	0	14	2	0	14	10½	0	15	7	0	16	3½	0	17	0
35	0	13	10¼	0	14	7	0	15	3¾	0	16	0½	0	16	9¼	0	17	6
36	0	14	3	0	15	0	0	15	9	0	16	6	0	17	3	0	18	0
37	0	14	7¾	0	15	5	0	16	2¼	0	16	11½	0	17	8¾	0	18	6
38	0	15	0½	0	15	10	0	16	7½	0	17	5	0	18	2½	0	19	0
39	0	15	5¼	0	16	3	0	17	0¾	0	17	10½	0	18	8¼	0	19	6
40	0	15	10	0	16	8	0	17	6	0	18	4	0	19	2	1	0	0
41	0	16	2¾	0	17	1	0	17	11¼	0	18	9½	0	19	7¾	1	0	6
42	0	16	7½	0	17	6	0	18	4½	0	19	3	1	0	1½	1	1	0
43	0	17	0¼	0	17	11	0	18	9¾	0	19	8½	1	0	7¼	1	1	6
44	0	17	5	0	18	4	0	19	3	1	0	2	1	1	1	1	2	0
45	0	17	9¾	0	18	9	0	19	8¼	1	0	7½	1	1	6¾	1	2	6
46	0	18	2½	0	19	2	1	0	1½	1	1	1	1	2	0½	1	3	0
47	0	18	7¼	0	19	7	1	0	6¼	1	1	6½	1	2	6¼	1	3	6
48	0	19	0	1	0	0	1	1	0	1	2	0	1	3	0	1	4	0
49	0	19	4¾	1	0	5	1	1	5¼	1	2	5½	1	3	5¾	1	4	6
50	0	19	9½	1	0	10	1	1	10½	1	2	11	1	3	11½	1	5	0
51	1	0	2¼	1	1	3	1	2	3¼	1	3	4½	1	4	5¼	1	5	6
52	1	0	7	1	1	8	1	2	9	1	3	10	1	4	11	1	6	0
53	1	0	11¾	1	2	1	1	3	2¼	1	4	3½	1	5	4¾	1	6	6
54	1	1	4½	1	2	6	1	3	7½	1	4	9	1	5	10½	1	7	0
55	1	1	9¼	1	2	11	1	4	0¾	1	5	2½	1	6	4¼	1	7	6
[56	1	2	2	1	3	4	1	4	6	1	5	8	1	6	10	1	8	0
[84	1	13	3	1	15	0	1	16	9	1	18	6	2	0	3	2	2	0
[100	1	19	7	2	1	8	2	3	9	2	5	10	2	7	11	2	10	0
112	2	4	4	2	6	8	2	9	0	2	11	4	2	13	8	2	16	0

MARKETING TABLES, from SIX-PENCE HALF-PENNY to NINE-PENCE per POUND, &c.

No. of lbs. &c.	6 Pence ½ l.	s.	d.	7 Pence. l.	s.	d.	7 Pence ½ l.	s.	d.	8 Pence. l.	s.	d.	8 Pence ½ l.	s.	d.	9 Pence. l.	s.	d.
2	0	1	1	0	1	2	0	1	3	0	1	4	0	1	5	0	1	6
3	0	1	7½	0	1	9	0	1	10½	0	2	0	0	2	1½	0	2	3
4	0	2	2	0	2	4	0	2	6	0	2	8	0	2	10	0	3	0
5	0	2	8½	0	2	11	0	3	1½	0	3	4	0	3	6½	0	3	9
6	0	3	3	0	3	6	0	3	9	0	4	0	0	4	3	0	4	6
7	0	3	9½	0	4	1	0	4	4½	0	4	8	0	4	11½	0	5	3
8	0	4	4	0	4	8	0	5	0	0	5	4	0	5	8	0	6	0
9	0	4	10½	0	5	3	0	5	7½	0	6	0	0	6	4½	0	6	9
10	0	5	5	0	5	10	0	6	3	0	6	8	0	7	1	0	7	6
11	0	5	11½	0	6	5	0	6	10½	0	7	4	0	7	9½	0	8	3
12	0	6	6	0	7	0	0	7	6	0	8	0	0	8	6	0	9	0
13	0	7	0½	0	7	7	0	8	1½	0	8	8	0	9	2½	0	9	9
14	0	7	7	0	8	2	0	8	9	0	9	4	0	9	11	0	10	6
15	0	8	1½	0	8	9	0	9	4½	0	10	0	0	10	7½	0	11	3
16	0	8	8	0	9	4	0	10	0	0	10	8	0	11	4	0	12	0
17	0	9	2½	0	9	11	0	10	7½	0	11	4	0	12	0½	0	12	9
18	0	9	9	0	10	6	0	11	3	0	12	0	0	12	9	0	13	6
19	0	10	3½	0	11	1	0	11	10½	0	12	8	0	13	5½	0	14	3
20	0	10	10	0	11	8	0	12	6	0	13	4	0	14	2	0	15	0
21	0	11	4½	0	12	3	0	13	1½	0	14	0	0	14	10½	0	15	9
22	0	11	11	0	12	10	0	13	9	0	14	8	0	15	7	0	16	6
23	0	12	5½	0	13	5	0	14	4½	0	15	4	0	16	3½	0	17	3
24	0	13	0	0	14	0	0	15	0	0	16	0	0	17	0	0	18	0
25	0	13	6½	0	14	7	0	15	7½	0	16	8	0	17	8½	0	18	9
26	0	14	1	0	15	2	0	16	3	0	17	4	0	18	5	0	19	6
27	0	14	7½	0	15	9	0	16	10½	0	18	0	0	19	1½	1	0	3
[28	0	15	2	0	16	4	0	17	6	0	18	8	0	19	10	1	1	0
29	0	15	8½	0	16	11	0	18	1½	0	19	4	1	0	6½	1	1	9
30	0	16	3	0	17	6	0	18	9	1	0	0	1	1	3	1	2	6
31	0	16	9½	0	18	1	0	19	4½	1	0	8	1	1	11½	1	3	3
32	0	17	4	0	18	8	1	0	0	1	1	4	1	2	8	1	4	0
33	0	17	10½	0	19	3	1	0	7½	1	2	0	1	3	4½	1	4	9
34	0	18	5	0	19	10	1	1	3	1	2	8	1	4	1	1	5	6
35	0	18	11½	1	0	5	1	1	10½	1	3	4	1	4	9½	1	6	3
36	0	19	6	1	1	0	1	2	6	1	4	0	1	5	6	1	7	0
37	1	0	0½	1	1	7	1	3	1½	1	4	8	1	6	2½	1	7	9
38	1	0	7	1	2	2	1	3	9	1	5	4	1	6	11	1	8	6
39	1	1	1½	1	2	9	1	4	4½	1	6	0	1	7	7½	1	9	3
40	1	1	8	1	3	4	1	5	0	1	6	8	1	8	4	1	10	0
41	1	2	2½	1	3	11	1	5	7½	1	7	4	1	9	0½	1	10	9
42	1	2	9	1	4	6	1	6	3	1	8	0	1	9	9	1	11	6
43	1	3	3½	1	5	1	1	6	10½	1	8	8	1	10	5½	1	12	3
44	1	3	10	1	5	8	1	7	6	1	9	4	1	11	2	1	13	0
45	1	4	4½	1	6	3	1	8	1½	1	10	0	1	11	10½	1	13	9
46	1	4	11	1	6	10	1	8	9	1	10	8	1	12	7	1	14	6
47	1	5	5½	1	7	5	1	9	4½	1	11	4	1	13	3½	1	15	3
48	1	6	0	1	8	0	1	10	0	1	12	0	1	14	0	1	16	0
49	1	6	6½	1	8	7	1	10	7½	1	12	8	1	14	8½	1	16	9
50	1	7	1	1	9	2	1	11	3	1	13	4	1	15	5	1	17	6
51	1	7	7½	1	9	9	1	11	10½	1	14	0	1	16	1½	1	18	3
52	1	8	2	1	10	4	1	12	6	1	14	8	1	16	10	1	19	0
53	1	8	8½	1	10	11	1	13	1½	1	15	4	1	17	6½	1	19	9
54	1	9	3	1	11	6	1	13	9	1	16	0	1	18	3	2	0	6
55	1	9	9½	1	12	1	1	14	4½	1	16	8	1	18	11½	2	1	3
[56	1	10	4	1	12	8	1	15	0	1	17	4	1	19	8	2	2	0
[84	2	5	6	2	9	0	2	12	6	2	16	0	2	19	6	3	3	0
[100	2	14	2	2	18	4	3	2	6	3	6	8	3	10	10	3	15	0
[112	3	0	8	3	5	4	3	10	0	3	14	8	3	19	4	4	4	0

MARKETING TABLES, from NINE-PENCE HALF-PENNY to ONE SHILLING per POUND, &c.

No. of lbs. &c.	9 Pence ½ l.	s.	d.	10 Pence. l.	s.	d.	10 Pence ½ l.	s.	d.	11 Pence. l.	s.	d.	11 Pence ½ l.	s.	d.	1 Shil. l.	s.
2	0	1	7	0	1	8	0	1	9	0	1	10	0	1	11	0	2
3	0	2	4½	0	2	6	0	2	7½	0	2	9	0	2	10½	0	3
4	0	3	2	0	3	4	0	3	6	0	3	8	0	3	10	0	4
5	0	3	11½	0	4	2	0	4	4½	0	4	7	0	4	9½	0	5
6	0	4	9	0	5	0	0	5	3	0	5	6	0	5	9	0	6
7	0	5	6½	0	5	10	0	6	1½	0	6	5	0	6	8½	0	7
8	0	6	4	0	6	8	0	7	0	0	7	4	0	7	8	0	8
9	0	7	1½	0	7	6	0	7	10½	0	8	3	0	8	7½	0	9
10	0	7	11	0	8	4	0	8	9	0	9	2	0	9	7	0	10
11	0	8	8½	0	9	2	0	9	7½	0	10	1	0	10	6½	0	11
12	0	9	6	0	10	0	0	10	6	0	11	0	0	11	6	0	12
13	0	10	3½	0	10	10	0	11	4½	0	11	11	0	12	5½	0	13
14	0	11	1	0	11	8	0	12	3	0	12	10	0	13	5	0	14
15	0	11	10½	0	12	6	0	13	1½	0	13	9	0	14	4½	0	15
16	0	12	8	0	13	4	0	14	0	0	14	8	0	15	4	0	16
17	0	13	5½	0	14	2	0	14	10½	0	15	7	0	16	3½	0	17
18	0	14	3	0	15	0	0	15	9	0	16	6	0	17	3	0	18
19	0	15	0½	0	15	10	0	16	7½	0	17	5	0	18	2½	0	19
20	0	15	10	0	16	8	0	17	6	0	18	4	0	19	2	1	0
21	0	16	7½	0	17	6	0	18	4½	0	19	3	1	0	1½	1	1
22	0	17	5	0	18	4	0	19	3	1	0	2	1	1	1	1	2
23	0	18	2½	0	19	2	1	0	1½	1	1	1	1	2	0½	1	3
24	0	19	0	1	0	0	1	1	0	1	2	0	1	3	0	1	4
25	0	19	9½	1	0	10	1	1	10½	1	2	11	1	3	11½	1	5
26	1	0	7	1	1	8	1	2	9	1	3	10	1	4	11	1	6
27	1	1	4½	1	2	6	1	3	7½	1	4	9	1	5	10½	1	7
[28	1	2	2	1	3	4	1	4	6	1	5	8	1	6	10	1	8
29	1	2	11½	1	4	2	1	5	4½	1	6	7	1	7	9½	1	9
30	1	3	9	1	5	0	1	6	3	1	7	6	1	8	9	1	10
31	1	4	6½	1	5	10	1	7	1½	1	8	5	1	9	8½	1	11
32	1	5	4	1	6	8	1	8	0	1	9	4	1	10	8	1	12
33	1	6	1½	1	7	6	1	8	10½	1	10	3	1	11	7½	1	13
34	1	6	11	1	8	4	1	9	9	1	11	2	1	12	7	1	14
35	1	7	8½	1	9	2	1	10	7½	1	12	1	1	13	6½	1	15
36	1	8	6	1	10	0	1	11	6	1	13	0	1	14	6	1	16
37	1	9	3½	1	10	10	1	12	4½	1	13	11	1	15	5½	1	17
38	1	10	1	1	11	8	1	13	3	1	14	10	1	16	5	1	18
39	1	10	10½	1	12	6	1	14	1½	1	15	9	1	17	4½	1	19
40	1	11	8	1	13	4	1	15	0	1	16	8	1	18	4	2	0
41	1	12	5½	1	14	2	1	15	10½	1	17	7	1	19	3½	2	1
42	1	13	3	1	15	0	1	16	9	1	18	6	2	0	3	2	2
43	1	14	0½	1	15	10	1	17	7½	1	19	5	2	1	2½	2	3
44	1	14	10	1	16	8	1	18	6	2	0	4	2	2	2	2	4
45	1	15	7½	1	17	6	1	19	4½	2	1	3	2	3	1½	2	5
46	1	16	5	1	18	4	2	0	3	2	2	2	2	4	1	2	6
47	1	17	2½	1	19	2	2	1	1½	2	3	1	2	5	0½	2	7
48	1	18	0	2	0	0	2	2	0	2	4	0	2	6	0	2	8
49	1	18	9½	2	0	10	2	2	10½	2	4	11	2	6	11½	2	9
50	1	19	7	2	1	8	2	3	9	2	5	10	2	7	11	2	10
51	2	0	4½	2	2	6	2	4	7½	2	6	9	2	8	10½	2	11
52	2	1	2	2	3	4	2	5	6	2	7	8	2	9	10	2	12
53	2	1	11½	2	4	2	2	6	4½	2	8	7	2	10	9½	2	13
54	2	2	9	2	5	0	2	7	3	2	9	6	2	11	9	2	14
55	2	3	6½	2	5	10	2	8	1½	2	10	5	2	12	8½	2	15
[56	2	4	4	2	6	8	2	9	0	2	11	4	2	13	8	2	16
[84	3	6	6	3	10	0	3	13	6	3	17	0	4	0	6	4	4
[100	3	19	2	4	3	4	4	7	6	4	11	8	4	15	10	5	0
112	4	8	8	4	13	4	4	18	0	5	2	8	5	7	4	5	12

Shewing at one View the Amount of any Commodity, from One Pound, Ounce, Yard, &c. to One Hundred; and from One Farthing to One Shilling.

No. of lbs. &c.	1 Farth. s.	1 Farth. d.	2 Farths. s.	2 Farths. d.	3 Farths. s.	3 Farths. d.	1 Penny. s.	1 Penny. d.	1 Penny ¼ s.	1 Penny ¼ d.	1 Penny ½ s.	1 Penny ½ d.
2	0	0½	0	1	0	1½	0	2	0	2½	0	3
3	0	0¾	0	1½	0	2¼	0	3	0	3¾	0	4½
4	0	1	0	2	0	3	0	4	0	5	0	6
5	0	1¼	0	2½	0	3¾	0	5	0	6¼	0	7½
6	0	1½	0	3	0	4½	0	6	0	7½	0	9
7	0	1¾	0	3½	0	5¼	0	7	0	8¾	0	10½
8	0	2	0	4	0	6	0	8	0	10	1	0
9	0	2¼	0	4½	0	6¾	0	9	0	11¼	1	1½
10	0	2½	0	5	0	7½	0	10	1	0½	1	3
11	0	2¾	0	5½	0	8¼	0	11	1	1¾	1	4½
12	0	3	0	6	0	9	1	0	1	3	1	6
13	0	3¼	0	6½	0	9¾	1	1	1	4¼	1	7½
14	0	3½	0	7	0	10½	1	2	1	5½	1	9
15	0	3¾	0	7½	0	11¼	1	3	1	6¾	1	10½
16	0	4	0	8	1	0	1	4	1	8	2	0
17	0	4¼	0	8½	1	0¾	1	5	1	9¼	2	1½
18	0	4½	0	9	1	1½	1	6	1	10½	2	3
19	0	4¾	0	9½	1	2¼	1	7	1	11¼	2	4½
20	0	5	0	10	1	3	1	8	2	1	2	6
21	0	5¼	0	10½	1	3¾	1	9	2	2¼	2	7½
22	0	5½	0	11	1	4½	1	10	2	3½	2	9
23	0	5¾	0	11½	1	5¼	1	11	2	4¾	2	10½
24	0	6	1	0	1	6	2	0	2	6	3	0
25	0	6¼	1	0½	1	6¾	2	1	2	7¼	3	1½
26	0	6½	1	1	1	7½	2	2	2	8½	3	3
27	0	6¾	1	1½	1	8¼	2	3	2	9¾	3	4½
[28*	0	7	1	2	1	9	2	4	2	11	3	6
29	0	7¼	1	2½	1	9¾	2	5	3	0¼	3	7½
30	0	7½	1	3	1	10½	2	6	3	1½	3	9
31	0	7¾	1	3½	1	11¼	2	7	3	2¾	3	10½
32	0	8	1	4	2	0	2	8	3	4	4	0
33	0	8¼	1	4½	2	0¾	2	9	3	5¼	4	1½
34	0	8½	1	5	2	1½	2	10	3	6½	4	3
35	0	8¾	1	5½	2	2¼	2	11	3	7¾	4	4½
36	0	9	1	6	2	3	3	0	3	9	4	6
37	0	9¼	1	6½	2	3¾	3	1	3	10¼	4	7½
38	0	9½	1	7	2	4½	3	2	3	11½	4	9
39	0	9¾	1	7½	2	5¼	3	3	4	0¾	4	10½
40	0	10	1	8	2	6	3	4	4	2	5	0
41	0	10¼	1	8½	2	6¾	3	5	4	3¼	5	1½
42	0	10½	1	9	2	7½	3	6	4	4½	5	3
43	0	10¾	1	9½	2	8¼	3	7	4	5¾	5	4½
44	0	11	1	10	2	9	3	8	4	7	5	6
45	0	11¼	1	10½	2	9¾	3	9	4	8¼	5	7½
46	0	11½	1	11	2	10½	3	10	4	9½	5	9
47	0	11¾	1	11½	2	11¼	3	11	4	10¾	5	10½
48	1	0	2	0	3	0	4	0	5	0	6	0
49	1	0¼	2	0½	3	0¾	4	1	5	1¼	6	1½
50	1	0½	2	1	3	1½	4	2	5	2½	6	3
51	1	0¾	2	1½	3	2¼	4	3	5	3¾	6	4½
52	1	1	2	2	3	3	4	4	5	5	6	6
53	1	1¼	2	2½	3	3¾	4	5	5	6¼	6	7½
54	1	1½	2	3	3	4½	4	6	5	7½	6	9
55	1	1¾	2	3½	3	5¼	4	7	5	8¾	6	10½
[56†	1	2	2	4	3	6	4	8	5	10	7	0
[84†	1	9	3	6	5	3	7	0	8	9	10	6
100	2	1	4	2	6	3	8	4	10	5	12	6
§112	2	4	4	8	7	0	9	4	11	8	14	0

* Quarter of the Great Hundred. ‡ Three Quarters of the Great Hundred.
† Half of the Great Hundred. § The Great Hundred Weight.

An useful TABLE of Expences, Income, or Wages, by the Day, Week, Month, and Year, from One Penny to Ten Pounds per Day, how much per Week, Month, and Year.

per Day. l.	s.	d.		per Week. l.	s.	d.	per Month. l.	s.	d.	per Year. l.	s.	d.
0	0	1		0	0	7	0	2	4	1	10	5
0	0	2		0	1	2	0	4	8	3	0	10
0	0	3		0	1	9	0	7	0	4	11	3
0	0	4		0	2	4	0	9	4	6	1	8
0	0	5		0	2	11	0	11	8	7	12	1
0	0	6		0	3	6	0	14	0	9	2	6
0	0	7		0	4	1	0	16	4	10	12	11
0	0	8		0	4	8	0	18	8	12	3	4
0	0	9		0	5	3	1	1	0	13	13	9
0	0	10		0	5	10	1	3	4	15	4	4
0	0	11		0	6	5	1	5	8	16	14	7
0	1	0		0	7	0	1	8	0	18	5	0
0	2	0		0	14	0	2	16	0	36	10	0
0	3	0		1	1	0	4	4	0	54	15	0
0	4	0		1	8	0	5	12	0	73	0	0
0	5	0		1	15	0	7	0	0	91	5	0
0	6	0		2	2	0	8	8	0	109	10	0
0	7	0		2	9	0	9	16	0	127	15	0
0	8	0		2	16	0	11	4	0	146	0	0
0	9	0	is	3	3	0	12	12	0	164	5	0
0	10	0		3	10	0	14	0	0	182	10	0
0	11	0		3	17	0	15	8	0	200	15	0
0	12	0		4	4	0	16	16	0	219	0	0
0	13	0		4	11	0	18	4	0	237	5	0
0	14	0		4	18	0	19	12	0	255	10	0
0	15	0		5	5	0	21	0	0	273	15	0
0	16	0		5	12	0	22	8	0	292	0	0
0	17	0		5	19	0	23	16	0	310	5	0
0	18	0		6	6	0	25	4	0	328	10	0
0	19	0		6	13	0	26	12	0	346	14	0
1	0	0		7	0	0	28	0	0	365		0
2	0	0		14	0	0	56	0	0	730		0
3	0	0		21	0	0	84	0	0	1095		0
4	0	0		28	0	0	112	0	0	1460		0
5	0	0		35	0	0	140	0	0	1825		0
6	0	0		42	0	0	168	0	0	2190		0
7	0	0		49	0	0	196	0	0	2555		0
8	0	0		56	0	0	224	0	0	2920		0
9	0	0		63	0	0	252	0	0	3285		0
10	0	0		70	0	0	280	0	0	3650		0

An useful TABLE of Expences, Income, or Wages, by the Year, Lunar Month, Week, and Day, from One Pound to 40,000 Pounds per Year, how much per Month, Week, or Day.

per Year. £.		per Month l. s. d.	per Week. l. s. d. f.	per Day. l. s. d. f.
1		0 1 8	0 0 4 2	0 0 0 1
2		0 3 4	0 0 9 1	0 0 1 3
3		0 5 0	0 1 1 3	0 0 2 1
4		0 6 8	0 1 6 2	0 0 2 3
5		0 8 4	0 1 11 0	0 0 3 1
6		0 10 0	0 2 3 2	0 0 4 0
7		0 11 8	0 2 8 0	0 0 4 3
8		0 13 4	0 3 1 0	0 0 5 1
9		0 15 0	0 3 5 2	0 0 6 0
10		0 16 8	0 3 10 0	0 0 6 2
20		1 13 4	0 7 8 0	0 1 1 0
30		2 10 0	0 11 6 0	0 1 7 2
40		3 6 8	0 15 4 0	0 2 2 1
50		4 3 4	0 19 2 0	0 2 8 2
60		5 0 0	1 3 0 0	0 3 3 2
70		5 16 8	1 6 10 0	0 3 10 0
80		6 13 4	1 10 8 0	0 4 4 2
90		7 10 0	1 14 6 0	0 4 11 0
100	is	8 6 8	1 18 4 0	0 5 5 3
200		16 13 4	3 16 8 0	0 10 11 2
300		25 0 0	5 15 0 0	0 16 5 1
400		33 6 8	7 13 4 0	1 1 11 0
500		41 13 4	9 11 8 0	1 7 4 3
600		50 0 0	11 10 0 0	1 12 10 2
700		58 6 8	13 8 4 0	1 18 4 1
800		66 13 4	15 6 8 0	2 3 10 0
900		75 0 0	17 5 0 0	2 9 3 3
1000		83 6 8	19 3 4 0	2 14 9 2
2000		165 13 4	38 6 8 0	5 9 7 0
3000		250 0 0	57 10 0 0	8 4 4 2
4000		333 6 8	76 13 4 0	10 19 2 0
5000		416 13 4	95 16 8 0	13 13 11 2
6000		500 0 0	115 0 0 0	16 8 9 0
7000		583 6 8	134 3 4 0	19 3 6 2
8000		666 13 4	153 6 8 0	21 18 4 1
9000		750 0 0	172 10 0 0	24 13 1 2
10000		833 6 8	191 13 4 0	27 17 11 1
20000		1666 13 4	383 6 8 0	54 15 10 2
30000		2500 0 0	574 19 0 0	82 3 10 0
40000		3333 6 8	767 13 4 0	109 11 9 0

SPECIMEN OF A HOUSE-KEEPING BOOK.

	Mond. 1. £. s. d.	Tueſd. 2. £. s. d.	Wed. 3. £. s. d.	Thurſ. 4. £. s. d.	Friday 5. £. s. d.	Saturd. 6. £. s. d.	Sund. 7. £. s. d.
Beer and Cyder							
Bread - -							
Butter - -							
Candles - -							
Cheeſe - -							
Cloaths - -							
Coals and Wood							
Eggs and Milk							
Fiſh - -							
Flour - -							
Fruit - -							
Garden-ſtuff							
Malt and Hops							
Meat - -							
Oil, Vinegar, Pepper, Spice and Muſtard							
Poultry - -							
Rent, Repairs and Taxes							
Rum and Brandy							
Salt - -							
Servants Wages							
Soap, Starch, &c.							
Sugar - -							
Tea, Coffee, &c.							
Waſhing - -							
Wine - -							
Sundries - -							
Each Day's Expences.							

Specimen of a Page for Houſe-keeping; Fifty-two of which will enable every Perſon in that ſituation to keep regular annual Accounts; or they may be had, ready printed, for eighteen-pence, at any of the Bookſellers in Town or Country.

Monday - -
Tueſday - -
Wedneſday -
Thurſday - -
Friday - -
Saturday - -

1ſt Week's Expences.

SPECIMEN OF THE LAST PAGE OF THE HOUSE-KEEPING BOOK, FOR A GENERAL STATEMENT IN THE YEAR.

		£.	s.	d.
January.	1st Week, *Jan.*			
	2d Week -			
	3d Week -			
	4th Week -			
February	5th Week, *Feb.*			
	6th Week -			
	7th Week -			
	8th Week -			
March.	9th Week, *March*			
	10th Week -			
	11th Week -			
	12th Week -			
	13th Week -			
April.	14th Week, *April*			
	15th Week - -			
	16th Week - -			
	17th Week - -			
May.	18th Week, *May*			
	19th Week -			
	20th Week -			
	21st Week -			
June.	22d Week, *June*			
	23d Week - -			
	24th Week -			
	25th Week - -			
	26th Week - -			
	Carried on £.			

		£.	s.	d.
	Brought up			
July.	27th Week, *July*			
	28th Week - -			
	29th Week - -			
	30th Week - -			
August.	31st Week, *Aug.*			
	32d Week - -			
	33d Week - -			
	34th Week - -			
	35th Week - -			
September	36th Week, *Sep.*			
	37th Week - -			
	38th Week - -			
	39th Week - -			
October.	40th Week, *Oct.*			
	41st Week - -			
	42d Week - -			
	43d Week - -			
November.	44th Week, *Nov.*			
	45th Week - -			
	46th Week - -			
	47th Week - -			
	48th Week - -			
December.	49th Week, *Dec.*			
	50th Week - -			
	51st Week - -			
	52d Week - -			
	Dec.			

Total Expences of the whole Year. £.	

